



ROSATO

Puglia

INDICAZIONE GEOGRAFICA TIPICA

DESCRIPTION

The Pasqua family presents a well-balanced and delicate wine.

WINEMAKING

The pressed grapes are immediately separated from the skins. Fermentation follows by adding of selected yeasts at the temperature of 16-18°C to enhance the fruity notes typical of this wine. The wine is then cleaned, stocked in stainless steel tanks and aged in bottle.

WINEMAKER'S NOTES

This is a delicate cherry-pink wine that also has fresh aromas of sweet and sour cherries. It is well-balanced, medium bodied and especially lively and warming.

FOOD PAIRING

This wine pairs well with starters, pasta dishes, and baked fish or white meat. To be served cool at 12° C.

CAPITOLI

The finest wines of the Italian winemaking tradition meet the history and culture of Pasqua family in this selection that embraces Italy from Southern to Northern through well-known vines and grapes.



Geographic Area
Apulia, Taranto
and Brindisi

Grapes/Blend
Primitivo 60%
Sangiovese 40%

Harvesting Period
Mid September

Alcohol
12%

PH
3.15

Total Acidity
6.4 g/l

Residual sugar
6,0 g/l