



MASSERIA ALTIPARETI  
1899  
CAZZETTA

## NEGROAMARO SALENTO - ROSATO

### CARATTERISTICHE

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It is produced in the Salento peninsula about terre caressed by the sea breezes, on calcareous and clayey soils grown espalier. Originates from vinification in purity of Negroamaro grape. Is harvested from mid-September, produced by traditional maceration for 12 hours with soft pressing and then stored at a controlled temperature. Aging is for about five months in steel tanks.

### SCHEMA TECNICA

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Name:

Negroamaro - IGP - Rosato

Grape variety: 100% Negroamaro

Harvest:

Second week of September

Production area:

Salento

Age of vines: 10/15 years old

Soil Composition: Clayey - Limey

Agricultural Method: Espalier

Degustative notes: At the sight, a soft pink with purple hues, bright, persistent scents hot taste is harmonious.

Paired with: Recommended for seafood and shellfish first courses, white meats and soft cheeses.

Alcoholic contents: 12,5% Vol.

Serving Temperature: 9°-11°C.