

# DAMA

## NEGROAMARO ROSATO SALENTO IGP



### GRAPE VARIETY

100% Negroamaro.

### PRODUCTION AREA

Francavilla Fontana (Br).

### TRAINING SYSTEM

Guyot.

### HARVEST

First ten days of September. Hand harvest.

### VINIFICATION

The grapes are macerated for 6-8 hours in order to extract the correct colour and the classic aromatic notes of Negroamaro from the skins. The free-run must is fermented at 11-12° C in stainless-steel tanks.

### AGEING

4-5 months in stainless-steel tanks, 1 month in bottles.

### TASTING NOTES

Soft pink-rosé with purple reflections, fruity aftertaste with notes of raspberry and strawberry. Good persistency.

### FOOD PAIRING

Good as an aperitif or with pasta, white meat and fish.

### SERVICE TEMPERATURE

12° C.