



AUGUSTALE ROSÉ

Augustale line

Classification:

Castel Del Monte Bombino Nero Denominazione di Origine Controllata e Garantita.

Grapes: Bombino Nero single variety.

Production area: the area to the East of Ruvo di Puglia, on the calcareous hills of Alta Murgia.

System: cordon spur with a density of 4,000 vines per hectare.

Harvesting: mid October.

Vinification: the grapes are immediately taken to the winery to undergo destemming and crushing, before being cooled to 10°C. At this point, they undergo brief maceration in the press for 4-6 hours in order to extract the flavours from the skins. The free-run must is then collected to be fermented in steel containers at 15°C. The wine is aged on the lees for 60 days before being bottled, after which it ages for a further 2 months.

Organoleptic characteristics: a luminous, intense cherry-red with ruby hues. A rich aroma wild strawberries, pomegranate and geranium provide a deliciously fresh, crisp and seductive mouthful. Cherry juice with a delicate note of minerality makes up the finish. Well-structured and deeply flavoursome, this is a versatile and high-quality wine. versatile and high-quality wine.

Food pairing: stuffed mussels, focaccia with tomatoes, courgette flower tartlet, pasta with tomato sauce, green beans with seasoned ricotta, seafood risotto, bean soup.

Serving temperature: 10 C°

Analytic data:

ABV: 12%

Residual sugar: 3,80 g/l.

Total acidity: 5,60 g/l.