

CASTEL DEL MONTE ROSATO Linea Grifone



Classification:

Castel Del Monte Denominazione di Origine Protetta rosato.

Grapes: Bombino Nero single variety.

Production area: area Northwest of Ruvo di Puglia.

System: espalier training with a density of 3,000 vines per hectare.

Harvesting: late 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 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: clear, bright cherry red. An aroma characterised by wild strawberry and red geranium. In the mouth, soft, sweet fruit is balanced by the freshness of the alcohol. The finish is mineral and sapid, providing balanced structure.

Food pairing: acquasale (bread salad with tomato and onion), bread and vegetable soup, mussel stew, pasta with sundried tomatoes, local fish soup.

Serving temperature: 8 C°

Analytical data:

ABV 11,5%

Residual sugar 5,00 g.l.

Total acidity 5,60 g.l.