

Pantun Rosè

Vineyard name: Macchia

Grape variety: primitive

Soil type: clay

Rootstock: 110 richter

Grafting type: massal selection

Biotype: 12

Pruning system: Apulian bush

Density: 5000 plants per hectare

Yield per hectare: 60

Harvest: 20-28 August

Harvest type: manual in crates

Fermentation: spontaneous in small stainless steel tanks

Ageing: eight months in stainless steel tanks and six months in bottle.

Alcohol content: 13%

Serving temperature: 10-13 degrees

Description: Rosè wine fresh red cherry notes

