

# Capirussu Rosato di Negroamaro -Santa Barbara-

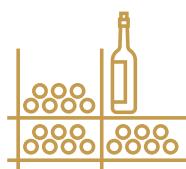


Italy  
Puglia  
San Pietro Vernotico



## VINIFICATION

The grapes are macerated for 12-18 hours to extract the ideal color and the typical aromatic compounds of Negroamaro and Malvasia Nera. The free-run must (40%) is then fermented at 14-15 °C in stainless-steel tanks until alcoholic fermentation is complete.



## AGEING

In stainless steel.



## TASTING NOTES



Rich, fresh, and elegant aroma, with hints of cherry.



Salmon pink.



## CLASSIFICATION

I.G.T.

## WINE TYPE

Rosé

## ALC./VOL.

12%



## GRAPE VARIETIES

95% Negroamaro  
5% Malvasia Nera

## FARMING METHOD

Spurred cordon

## HARVEST

Mechanical, second ten days of September



Fresh, balanced, and pleasantly fruity, with a marked sapidity. The fruit's softness blends with a delicate mineral streak, offering a harmonious and persistent sip, with a clean finish and a slight almond note.