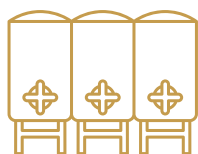


**Capirussu Rosato di
Negroamaro**
-Santa Barbara-



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.



Salmon pink.



TASTING NOTES



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



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.