

# FIVE ROSES ROSATO IGT SALENTO

## 80th anniversary

SAQ Code:

Format: 750 ml

### DESCRIPTION

FIVE ROSES

ROSATO IGT SALENTO

The first rosé wine bottled in Italy. It conquers at first sight with the characteristic crystalline cherry-red color and enchants with fruity scents of cherry and strawberry. In the mouth, it is fresh, smooth, and nicely persistent. Suggested with risottos, boiled meat, and dishes based on seafood and white meats.

Main Grapes: Negroamaro Medium-textured soil Vintage 2022

Alcohol degree: 12.5%

Training System: Cordon Spur with 5500 vinestocks per ha

Vineyard average age: 20 years

Harvest: September

Vinification: the winemaking process involves a particular maceration of the grapes at a temperature of 10°C for a few hours and subsequent extraction of the must flower 50%. After static decantation, the alcoholic fermentation begins in stainless steel tanks at a temperature of 16-20°C.

Maturation: at least 2 months in steel tanks

Bottle ageing: at least 1 month

Serving temperature: 10-12°C

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### PRODUCER

[Leone de Castris](#)

### AGENCY

[Agile, Wine & Spirits](#)

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