

THE **BORGATA** WINES OFFER A NEW ITALIAN WINE EXPERIENCE OF LOCAL INDIGENOUS GRAPES, USING A MODERN APPROACH TO WINEMAKING TO ENSURE THE HIGHEST QUALITY, STRUCTURE AND FRUIT IN THE RESULTING WINES, WHICH ARE GENERALLY SOFT AND FRUITY WITH A PERFECT BALANCE.

ROSATO

PUGLIA IGT

Grapes:

Primitivo

Vineyard area:

Primitivo grapes are selected from vineyards in the sun kissed region of Puglia

Harvest:

The grapes are carefully picked the first week of September, to ensure the optimum level of acidity is retained, which is vital for this fresh, fruity style of wine.

Vinification:

The grapes are de-stemmed and soft-crushed. Once the grapes are in the fermenter, we carry out a salasso (removing the juice from the bottom of the fermenter). This gives minimum skin contact, just enough to give the wine its rosé colour, while keeping tannins as low as possible. We initiate the fermentation with selected yeasts at about 18°C for about 10 days. After fermentation is complete, we keep the wine on its fine lees for around 2 months. We do not carry out malolactic fermentation in order to retain acidity and freshness.

Winemaker's notes:

Rosato di Puglia has a lovely fresh bouquet of strawberries, with a lively palate awash with ripe summer fruits. Perfect with fish dishes or on its own as an aperitif. Serve chilled.

