

# Virtuoso

Virtuoso wines enclose all the intensity of a land to be discovered, where the warm sea winds design unique landscapes and where the horizon colours the imagination.

## ROSATO PUGLIA IGT

**Grapes:**

Negroamaro and Sangiovese.

**Vineyard:**

Selected vineyards located in the Salento region.

**Harvest:**

The grapes are carefully hand-picked in mid September.

**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.

**Fermentation:**

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:**

From the sunny Puglia region, Virtuoso Rosato has an intense bouquet of strawberry and raspberry, with light fragrances of citrus fruits. The palate is well-rounded, with a long finish. It is perfect as an aperitif or paired with fish dishes.

