



milona

PRIMITIVO ROSATO SALENTO IGP

APPELLATION

Salento IGP

TYPE

Rosé

GRAPE VARIETY

Primitivo

CULTIVATION

Espalier, 4,500 vines per hectare

PRODUCTION AREA

Salento, Puglia. The vineyards are located about 100 metres above sea level, the annual temperatures are high on average and rainfall is low. The soil is shallow, with a medium mixture of clay and a good presence of rock fragments

HARVEST

First week of September

VINIFICATION

Partial racking of the Primitivo grape must after maceration for a few hours followed by fermentation off-skins

AGEING

In steel

TASTING NOTES

Pale pink colour; intense aroma of Mediterranean shrubs, with fruity hints of cherry and raspberry. Fresh, elegant and balanced on the palate

PAIRINGS

Italian appetisers, fish-based first and second courses, vegetable flans, young or slightly mature cheeses

SERVING TEMPERATURE

10-12°C