Vallone Versante Negroamaro Rosato, Salento IGP 2023

IVL0412023

2021 Vintage

Agricole Vallone

— Puglia, Italy

Decanter World Wine Awards Bronze 2023

Puglia's Negroamaro makes excellent Rose, ripe, juicy and with attractive savoury notes.

Production

The Negroamaro vines are cultivated on 30 hectares of vineyard, with a north – south aspect, around the Serranova Castle. Just a couple of kilometres inland from the Adriatic, soils here are a combination of limestone and clay. The grapes are hand harvested in mid-September, and after a soft pressing they undergo temperature-controlled fermentation in stainless steel for 20 days. After fermentation the wine remains on fine lees for 3 months.

Tasting note

Delicately hued rosato with vibrant cherry and berry aromas. Tangy wild berry fruit on the palate. Flavourful and juicy with good balancing acidity - leading to a fresh clean finish, and making this an excellent food rosé.

Food Match

Charcuterie, seafood and barbecued dishes.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Salento IGP

Winemaker:
Marco Mascellani

Grape Varieties:
Negroamaro 100%

Suitable for:
Vegetarian

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8018978821079