

Cantalupi



CANTALUPI

ROSATO

IGP SALENTO ROSATO

GRAPE VARIETALS: native recommended grapes

SOIL TYPE: alluvial, average mixture
with areas of limestone.

GROWING SYSTEM: cordon spur and Guyot.

DENSITY: 5.000/5.500 plants per ha.

PRODUCTION PROCESS

Stems removal and soft pressing. Maceration for about 12-24 hours and fermentation in stainless steel tanks at controlled temperature. Maturation in cement tanks.

COLOUR: brilliant pale pink.

BOUQUET: red berry fruit and floral notes.

TASTE: fresh and harmonic.

SERVICE TEMPERATURE: 12°