

# Mjère® Salento Rosato IGP

With a scrupulous selection of grapes and a complex "lacrima" vinification, it can be obtained this extraordinary rosè of great typicality, the best blossom of our estate. It asserts for the taste singularity and for the "fascinating mediterraneity".

- GRAPES: 90% Negramaro grape and 10% Black Leccese Malvasia grape. These grapes are grown with the planting technique of Apulian "Alberello" (bush) or "Alberello Pugliese" in the most typical Salentine area and exactly in the municipalities of Tuglie, Sannicola, Alezio (LE).
- TYPE OF THE TERRAIN: Clayey, calcareous, of medium blending.
- PERIOD OF GRAPE HARVEST: First weeks of september
- TYPE OF HARVEST: Picking by hand
- MEDIUM PRODUCTION PER HECTARE: 70 quintals of grape
- VINIFICATION: Traditional Lacrima vinification. Grapes are left macerating for 16-18 hours according to the ripening and therefore to the color. During the racking-off just the 25%-30% maximum is used for the production of "Mjère" Rosè. Exclusively the best part, the clear one with a coral pink color obtained from the clear "alzata del Cappello" must, is used for fermentation at a constant temperature of about 18°. The fermentation lasts about 7-8 days and when it ends, the product is carried into steel vats and it is left to rest on its own yeasts for the necessary time. The selection of the best grapes picked at the right moment to get an ideal acidity at around 7.00/7.50, the choice of the suitable moment for the racking off with an ideal color and a personal taste, besides all details and an assiduous accuracy, are the conditions to obtain a high quality Rosè. Best qualities of this wine can be appreciable even within the space of two years after its putting on the market.

## ORGANOLEPTIC FEATURES:

Color: Intense, brilliant, coral pink.

Scents: Intense bouquet reminding cherries and fresh fruit, delicate.

Flavour: Smooth, elegant and with a good fruity persistance, accurately sapid.

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Our suggestion: this wine may be served at 12°-14°.

## GASTRONOMIC PAIRING:

It is an excellent combination with sapid fish-cooking, stewed fish, white meat as veal with tuna, fresh cheeses, sheep and not aged cheeses.

The Medium annual production is of 42/45.000 bottles.

