Cerasa® Salento Rosato IGP

- NAME: The name of the wine derives from the typical color of the rosè wine Cerasuolo, whose name means "red like a cherry"; the cherry is just called "Cerasa" in Salentine vernacular.
- GRAPES: Negramaro selected grapes, growed in our vineyard Prandico, part. 27, on the Agro included in Alezio's area (LE).
- TYPE OF TERRAIN: Clayey and calcareus and of medium blending.
- PERIOD OF GRAPE HARVEST: First weeks of September.
- TYPE OF HARVEST: Picking by hand.
- MEDIUM PRODUCTION PER HECTARE: 60 quintals of grape per hectare.
- 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 "Cerasa" wine. Exclusively the best part, the clear one with a pink coral color obtained from the clear "alzata del Cappello" must, is used at a constant temperature of about 18°. The fermentation lasts about 10 days and when it ends, the 20% of the product is carried for 5, 6 months in small French oak barrels of 225 litres capacity; the other 80% is left in steel vats. At the end of ageing of wine, the two parts are blended for the necessary time, before the bottling of the wine.



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.

GASTRONOMIC PAIRINGS:

It combines well with relevant fish courses, mediterranean cooking, white meat.
Production: 10.000 bottles.



Michele Calò & Figli
Vini d'Autore®
in Salento dal 1954