

# TORRÆ DEL S A L E™

## PRIMITIVO ROSÉ I.G.T. PUGLIA - BIO

**Grape Varietals:** 100% Primitivo.

**Average age of the vines:** 15 years.

**Soil:** clayey and calcareous.

**Harvest Period:** first half of September.

**Vinification:** brief maceration to preserve as much color from the grape skins as possible, followed by soft pressing. The fermentation takes place at a low temperature with selected yeasts, then the wine rests in stainless steel on the fine lees until the bottling phase.

**Alcohol Content:** 12.5% by vol.

**Residual Sugar:** 3 grams per liter.

**Color:** soft pink.

**Aroma:** refined and elegant aroma with notes of cherry, pomegranate, raspberry, and a hint of Mediterranean flowers.

**Palate:** refreshing, enjoyable, persistent.

**Food Suggestions:** excellent as an aperitif; seafood-based dishes, raw fish, sushi, shellfish.

**Serving Temperature:** 10-12 °C / 50-53 °F.

