



BOCCANTINO®

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## Boccantino

# Primitivo Rosé Salento IGT

### Vinification

“Primitivo Salento Rosato”, is obtained thanks to Apulian grapes. After destemming, the grapes are gently pressed and left to macerate in the skins for about 2 hours to reach the rosy colour typical of this wine. Fermentation is done at a controlled temperature of 14-16 ° C, lasts for about 10 days and selected yeasts are used.

### Description

Elegant rose with a scent of: strawberry, passion fruit, watermelon and orange. In the mouth, it is full-bodied, fresh and clear, with an excellent level of acidity. The aftertaste is long and clean.

### Food Pairings

Perfect as an aperitif, with fish and shellfish dishes, or simply alone.



Nero di Troia,  
Primitivo



Salento, Puglia



14-16 °C



Alcol: 13%  
Zuccheri: 12 g/l

