




BORGO TURRITO
viticoltori dal 1890

TERRA CRETOSA

ROSÉ

Indicazione Geografica Protetta
PUGLIA



It is obtained from Primitivo and Nero di Troia grapes. It is a delicate, soft and well balanced wine with high sapidity and acid freshness. Its minerality is accompanied by hints of small red fruits and elegant floral notes.



You can pair this wine with appetizers
and seafood dishes.

DATA SHEET

APPELLATION ROSATO IGP PUGLIA

GRAPE TYPE 50% Primitivo 50% Nero di Troia

ALCOHOL 12,5%

SERVING TEMPERATURE 8°C

WINE BOTTLE SIZE 75 CL

LAND Medium dough tending to clay

PLANTING DENSITY 4,347 plants per hectare

PRUNING and TRAINING SYSTEM Espalier with guyot pruning

YIELD 1.6 kg of grapes per vine

HARVEST TIME First decade of September

Manual harvesting in 18 kg crates

VINIFICATION and REFINEMENT Fermentation in stainless steel tanks at a temperature 18 °C, aging in stainless steel tanks for 6 months and then in bottle for 1 month