



TERRA CRETOSA

ALEATICO ROSÉ

Protected Geographical Indication

APULIA



Delicate and elegant on the nose, with distinct floral notes of pink grapefruit and citrus. Warm, soft and well-balanced with a high acidity and freshness.



Perfect combination with appetizers and colorful seafood.

SCHEDA TECNICA

APPELLATION Aleatico Rosé PGI Apulia

GRAPE TYPE 100% Aleatico Rosé

ALCOHOL 13%

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 spurred cordon

YIELD 1,60 kg of grapes per vine

HARVEST TIME First decade of September - Manual harvesting
in 18 kg crates

VINIFICATION and REFINEMENT Fermentation in stainless steel at 18 °C,
refining in stainless steel tank for 6 months and aging in bottle for 1 month



2017 – *Mondial du Rosé* – GOLD – Cannes (FRANCE)