

# ROSSO DI SETA



**Classification:**

Puglia Indicazione Geografica Protetta.

**Grapes:** Bombino Nero single variety.

**Production area:** Selected vineyards on the limestone hills of Alta Murgia.

**System:** Tendone.

**Harvesting:** End of September.

**Vinification:** The grapes are delivered to the production site for the selection of bunches and subsequent destemming. We then proceed to a bloodletting of approximately 20% of the must in order to enhance color, structure and aromatic intensity. The maceration phase takes place in steel tanks for approximately 4 days at 18 °C, followed by approximately 5 days at 21 °C. Once fermentation is complete, the wine is racked and the resulting flower wine undergoes malolactic fermentation in steel. Refinement continues in steel, prior to bottling.

**Organoleptic characteristics:** The red color is pale, and a pleasant ruby shimmer shines in the glass. On the nose, the bouquet is fruity: the memory of cherry, raspberry and wild strawberry is pleasant. On the palate it is silky, delicate, and the vivid freshness of the red fruits defines its elegant character. On the finish there is a delicate sweet spice, accompanied by notes of black tea. A slender wine, which inescapably invites another sip.

**Food pairing:** Sea bass carpaccio with wild fennel granita, friselle with cacioricotta cherry tomato and basil oil, mezzemaniche pasta with roasted eggplant cream, yellow tomatoe coulis and marzotica ricotta, steamed salmon with lemon burrata cream.

**Serving temperature:** 10 °C

**Analytical data:**

ABV 11.5%

Residual sugar 1.5 g/L

Total acidity 5.70 g/L