

COMMERCIAL NAME
MERULAROSA

(FROM THE LOCAL DIALECT "MERULA" THAT MEANS BLACKBIRD, TRIBUTE TO THESE BIRDS THAT APPEARS EVERY YEAR ON THE VINEYARDS AT THE END OF THE HARVEST. "ROSA" MEANS PINK)

APPELLATION
SALENTO ROSATO IGP

VITICULTURE DATA
GRAPE VARIETIES: MONTEPULCIANO 100%

PRODUCTION ZONE: PUGLIA, UPPER AREA OF SALENTO

VINEYARD ALTITUDE: 70 METERS ABOVE SEA LEVEL

SOIL: TUFACEOUS-CALCAREOUS

TRAINING SYSTEM: CORDON SPUR SYSTEM

DENSITY OF VINES: 4000 PER HA

QUINTALS PER HECTARE: 70

YIELD OF GRAPES INTO WINE: 70%

HARVEST PERIOD: FIRST WEEK OF SEPTEMBER

VINIFICATION
HAND-PICKED GRAPES. THE MACERATION WITH THE SKINS LASTS 6-7 HOURS AT THE CONTROLLED TEMPERATURE OF 10° C. THE ALCOHOLIC FERMENTATION IS MADE IN STAINLESS STEEL AT CONTROLLED TEMPERATURE. MATURATION ON YEAST LEES FOR 3 MONTHS.

WINE
BRIGHT CHERRY-PINK COLOR. TYPICAL NOTES OF BLACK CURRANT AND CHERRY TONES WITH SLIGHT SPICY HINTS. IN THE MOUTH IS FRESH AND SAPID. THE FLAVOR IS PLEASANT WITH A FRUITY PERSISTENCE. IT IS WELL PAIRED WITH APPETIZERS AND MEDITERRANEAN DISHES.

ANALYTICAL DATA
ALCOHOL: 12,5 % VOL.
PH: 3.25
TOTAL ACIDITY: 6 G/L
RESIDUAL SUGARS: 1,3 G/L
NET DRY EXTRACT: 24 G/L

