

CARVINEA



BEPPE DIMARIA

MERULAROSA SALENTO ROSATO IGP

FROM THE LOCAL DIALECT "MERULA", TRIBUTE TO THE BLACK BIRDS THAT APPEARS EVERY YEAR ON THE VINEYARDS AT THE END OF THE HARVEST.

GRAPE VARIETIES: AGLIANICO AND NEGROAMARO
PRODUCTION ZONE: CAROVIGNO-BRINDISI-ITALIA
SOILS: TUFACEOUS-CALCAREOUS
PLANT DENSITY: 4000 PLANTS/HA
YIELD PER HECTARE: 60 QUINTALS
HARVEST: MANUAL IN BOXES
HARVEST PERIOD: FIRST DECADE OF SEPTEMBER
YIELD OF GRAPES INTO WINE: 60% OF MUST

VINIFICATION

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.

AGING: MATURATION ON THE LEES FOR 3 MONTHS.

WINE TASTING

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.

SERVING TEMPERATURE 8-10 °C

LONGEVITY

TO DRINK WITHIN 3 YEARS

HISTORY OF PRIZES AND AWARDS



GOLD MEDALS 2ND NATIONAL
COMPETITION OF ROSÉ WINES OF ITALY



THE WINE HUNTER AWARD

ANALYTICAL DATA

ALCOHOL: 12,5 % VOL.

PH: 3.25

TOTAL ACIDITY: 6 G/L

RESIDUAL SUGARS: 1,3 G/L

DRY EXTRACT: 24 G/L



OBTAINED BY ORGANIC CERTIFIED
GRAPES



Member of

WRT

La Nuova Frontiera del Vino