

CARVINEA



BEPPE DIMARIA

OTTOROSA SALENTO ROSATO IGP

TRIBUTE TO THE NATIVE GRAPE VARIETY
OTTAVIANELLO AND ITS HOME IN THE TOWN OF OSTUNI

GRAPE VARIETIES: 100% OTTAVIANELLO
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: 50% OF MUST

VINIFICATION

PEEL MACERATION: 4-5 HOURS

VINIFICATION: FERMENTATION AT CONTROLLED TEMPERATURE WITH
SELECTED YEASTS.

AGING: MATURATION ON THE LEES FOR 4 MONTHS AND AT LEAST 2
MONTHS IN THE BOTTLE.

WINE TASTING

CORAL PINK, CLEAR AND BRIGHT. THE NOSE IS AMPLE AND ELEGANT,
WITH HINTS THAT EVOLVE FROM FLOREAL TO BALSAMIC. IN THE MOUTH
IT IS FRESH AND TAUT AND THE FRESHNESS SUPPORTS VERY WELL THE
TYPICAL FRUITS. THE FINISH IS SILKY AND PERSISTENT WITH A RETURN
OF IODINE SCENTS.

SERVING TEMPERATURE 8-10 °C

HISTORY OF PRIZES AND AWARDS



91 / 100 SELEZIONE 2021 VINI ROSATI
ECCELLENTI VINOWAY

ANALYTICAL DATA

ALCOHOL: 12,00 % VOL. PH: 3,25
TOTAL ACIDITY: 5.8 G/L
RESIDUAL SUGARS: 1,5 G/L
DRY EXTRACT: 23 G/L



OBTAINED BY ORGANIC
CERTIFIED GRAPES

