

ALTA SELEZIONE



## SORMA– SALENTO ROSATO IGP

GRAPES: 100% OTTAVIANELLO  
PRODUCTION ZONE: CAROVIGNO · ALTO SALENTO  
TYPE OF SOIL: tuffaceous and calcareous  
TRAINING SYSTEM: SPUR CORDON  
DENSITY OF THE VINES: 4.000 VINES/HA  
PRODUCTION PER HECTARE: 6.000 KG  
YIELD OF GRAPES INTO WINE: 50% of free-run must  
HARVEST TIME: SECOND DECADE OF SEPTEMBER 2022

### VINIFICATION AND AGEING

HARVESTING: MANUAL HARVESTING DURING THE COOLER HOURS OF THE DAY. THE GRAPES ARE PUT INTO BOXES. MANUAL SELECTION OF THE WHEN AT THE WINERY AND SUBSEQUENT CRUSHING.

VINIFICATION: MACERATION WITH THE SKINS IN THE PRESS FOR SEVERAL HOURS. EXTRACTION OF THE MUST AND SUBSEQUENT SEDIMENTATION AT 10°C.

RACKING OF THE CLEAR MUST AND SUBSEQUENT FERMENTATION AT A CONTROLLED TEMPERATURE (16°C).

MATURATION IN STEEL TANKS ON ITS OWN YEASTS, WITH CONTINUOUS LEES STIRRINGS.

### ORGANOLEPTIC DESCRIPTION

IT HAS A DELICATE CORAL PINK COLOR. THE NOSE IS FULL, WITH FLORAL HINTS WHICH ARE PERFECTLY INTEGRATED WITH GRAPEFRUIT AND APRICOT AROMAS. THE SIP IS ATTRACTIVE, IT PRESENTS FRESHNESS AND SAVOURINESS. THE FINISH IS FRESH AND INTENSE CITRUS.  
BOTTLE AGEING: MINIMUM 4 MONTHS

MADE FROM ORGANIC GRAPES WITH "SUOLO E SALUTE" CERTIFICATION

