MASCA del TACCO

www.mascadeltacco.com

RO'SI

PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
PINOT NERO
ROSATO

Origin of the vineyards
Apulia.

Grape variety
Pinot Nero.

Yield per hectare
100/120 quintals.

Vine training system
Spurred cordon and guyot.

Soil
Composed of red earth rich in organic substances.

Winemaking and maturation
Soft pressing and fermentation at very low temperature in controlled environment with a short contact on the skins, then maturation in steel on the yeasts.

Sensory analysis
Bright pale pink. On the nose sensations of wild strawberry jelly, watermelon, then rose, aromatic herbs and brackish minerality. Smooth and juicy in the mouth, fresh and tasty, elegant, with a long fruity and very pleasant persistence.

Alcohol
12,5%.

Serving temperature
6/8° C.

Food matches
Risotto with scampi, salmon filet with roasted asparagus, tuna or salmon tartare, salads in general or with spaghetti with Pachino tomato and basil.

Awards
2018 › Silver Medal Mundus Vini
› Gold Medal Asia Wine Trophy