

Rosè Bello Varietale

PIETRE DEL SOLE



Sparkling Rosè Wine

A wine well-suited for mixed appetizers, raw meat salads, medium-aged cheeses, Pugliese panzerotti, oily fish and fish soups, as well as stewed or roasted lamb.

Rosè Bello / Varietale:

ORIGIN: Puglia, in the provinces of Bari, Brindisi, and Lecce.

VINE VARIETY: Negroamaro, Bombino Nero.

SOIL: Clayey and calcareous, located around the 40° parallel north.

GRAPE CULTIVATION: Guyot

HARVEST: Handpicked

VINIFICATION: Crushing and de-stemming with cold maceration of the grapes, followed by temperature-controlled fermentation with selected yeasts.

AGING: Natural re-fermentation in autoclaves at low temperatures with the addition of selected yeasts.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 11.5%vol

COLOR: Intense pink with raspberry highlights.

NOSE: Characteristic scent of mixed berries with marked notes of blackberry.

TASTE: Fresh, savory, and elegant with a slight effervescence.

INTERNATIONAL PAIRINGS: Tapas – Mexico, Kebab – Turkey

SERVING TEMPERATURE: 10 – 12°C

CURIOSITY: The Bombino variety, also known as “Buon vino” (Good Wine), has been cultivated in Puglia for a long time. It is known for its high yield and excellent production quality.