

# 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.