



## Vallone Versante Negroamaro Rosato, Salento IGP 2023

IVL041 AGRICOLE VALLONE PUGLIA, ITALY

12.5% | 6 x 75cl | Synthetic Cork

Negroamaro 100%

Vegetarian

*Puglia's Negroamaro makes excellent Rose,  
ripe, juicy and with attractive savoury notes.*

**Boutinot**  
WINES

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## PRODUCTION

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The Negroamaro vines are cultivated on 30 hectares of vineyard, with a north – south aspect, around the Serranova Castle. Just a couple of kilometres inland from the Adriatic, soils here are a combination of limestone and clay. The grapes are hand harvested in mid-September, and after a soft pressing they undergo temperature-controlled fermentation in stainless steel for 20 days. After fermentation the wine remains on fine lees for 3 months.

## TASTING NOTE

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Delicately hued rosato with vibrant cherry and berry aromas. Tangy wild berry fruit on the palate. Flavourful and juicy with good balancing acidity - leading to a fresh clean finish, and making this an excellent food rosé.

## FOOD MATCH

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Charcuterie, seafood and barbecued dishes.

## NOTES