



Fabio Cordella
CANTINE

IL CASTELLANO

SALENTO I.G.P. ROSATO

Varietà di uve: Prodotto da uve *Negroamaro* e *autoctone del territorio salentino*.

Affinamento: Circa 3 mesi in vasche d'acciaio che contribuiscono ad esaltare i profumi e gli aromi.

Caratteristiche organolettiche: Colore: rosato tendente al cerasuolo con riflessi corallo.

Bouquet: Delicato tendente al fruttato.

Sapore: Secco, armonico, su gradevole fondo amarognolo.

Temperatura di servizio ideale: 12 °C.

Abbinamenti gastronomici: Primi piatti in genere, piatti di pesce, pesce al forno e carni bianche. 12% Vol.

Grape Variety: Produced from Negroamaro and native grapes of the Salento area.

Vineyards: Spur trained cordon.

Grape picking time: End of September, beginning of October.

Method of picking: Hand picking, with a careful selection of the grapes and immediate transport to the winery.

Vinification technology: The grapes are pressed and the peels are left with the grape juice for 6-7 hours, the right time to obtain the perfect pink colour of the final product. During the fermentation, the temperature is at 18-20 °C.

Refinement: For 6 months in steel tanks which exalt aromaticity and perfumes.

Organoleptic characteristics: Rose coloured similar to the Cerasuolo with red-coral highlights, the bouquet is soft with fruit flavors. At the taste, the wine is dry, balanced with a bitter aftertaste.

Gastronomic accompaniment: Perfect with Italian starters, main courses, fish soups, white meats.

Serving temperature: Serve at 12 °C uncorking the bottle at the same moment of serving.

Alc. 12% by Vol.

