

CALAROSA

NERO DI TROIA ROSÉ

Indicazione Geografica Protetta
PUGLIA



Intense rose sensations and fruity notes of sour cherries and citrus notes, characterize CalaRosa wine, that is made by a fine selection of Nero di Troia grapes. Pleasantly smooth and well balanced with intense flavor and fresh acidity.



It's ideal to accompany pasta, seafood, fish or white meat dishes.

DATA SHEET

APPELLATION NERO DI TROIA ROSÉ IGP PUGLIA

VINE 100% Nero di Troia

ALCOHOL 13%

SERVING TEMPERATURE 18°C

SIZE 75 CL

SOIL Medium dough tending to clay

VINE DENSITY 4.347 vine per hectare

PRUNING AND TRAINING SYSTEM Pruning espalier with spurred cordon

YIELD 2 kg grapes per vine

HARVEST TIME First decade of October

HARVEST Manual harvesting in 18kg crates

REFINEMENT AND VINIFICATION Fermentation in stainless steel tanks at 12-14 °C, 3 months ageing in stainless steel tanks and 1 month in bottle



BORGO TURRITO
viticoltori dal 1890