



GALETTTO

Spumante Rosato IGP Puglia



Galetto is a medium-bodied rosé sparkling wine - Extra dry that has extreme versatility. Aglianico grapes give it a good personality, small notes of red fruits, and a lot of freshness.

HARVEST	Hand-picked grapes, light pressed within 6 hours of harvest. Harvest period mid-September.
PRODUCTION	Only the first must got from the light pressed of grapes is moved into the autoclave. The 1st and 2nd fermentation become in this autoclave.
FERMENTATION	1st Fermentation: About 8-10 days at 16 °C 2nd Fermentation: About 5-6 days at 10 °C
MALOLACTIC FERMENTATION	No
AGING	About 6 months of refinement in an autoclave. After bottling, the wine is filtered and then rests for another month in the cellar before being marketed.
SULFITES	~ 60 -70 mg/l.
AGEING POTENTIAL	2 - 3 years
DOSAGE	13 g/l

Tasting Notes

Intense and bright pale pink color. The nose immediately perceives notes of red fruit and then hints of fresh flowers emerge. On the palate, Galetto is not too aggressive, thanks to its dosage, and an SO₂ that is not too strong. It has a good balance because the fruity is balanced with good minerality, characteristics that make the Galetto an incredibly easy to drink and versatile wine.

Food Pairing

Rosé sparkling wine - Extra dry with good body. The perlage is subtle and thanks to its minerality it is extremely versatile.

TECHNICAL PAIRING Risotto with salmon.

"HEART PAIRING" Fried codfish.

"ROCK N' ROLL PAIRING" Classic Club Sandwich.

"COLD IT. UNCORK IT. DRINK IT."