



SELLAIA

Rosato IGP Puglia



Sellaia is our interpretation of rosé wine, a wine that is inspired by the world of white wines, both for the way of production and for its characteristics. Well balanced alcohol content, good freshness and almost saline minerality.

HARVEST

Hand-picked grapes. The grapes are de-stemmed and lightly pressed within 8 hours of the harvest. Primitivo: harvested in the first week of September. Aglianico: harvested in the second ten days of October.

FERMENTATION

About 12 - 15 days

MALOLACTIC FERMENTATION

No

AGING

Aging takes place in steel tanks at a controlled temperature for about 6 months. Before bottling, the wine is filtered and then the wine rests for another 1 month in the cellar.

SULFITES

~ 60 - 70 mg/l

AGING POTENTIAL

2 - 3 years

Tasting Notes

Pale pink color. The nose is elegant and extremely clear, the floral notes are dominant, but there are also some hints of small red fruits and such a minerality already perceptible on the nose. On the palate, the wine is clean and vertical. Freshness and flavor are the first sensations, but notes of small red fruits come out still on the palate, the medium body, and the finish not too persistent increase the drink.

Food Pairing

Rosé wine with floral aromatic characteristics, but also with good structure and verticality on the palate.

THECNICAL PAIRING Salmon Tartare with citrus notes.

"HEART PAIRING" Sea urchin.

"ROCK N' ROLL PAIRING" Carbonara.

"HISTORY OF A ROSÉ SALINE MINERALITY.
WINE FROM THE MURGIA."