



MASSERIA BORGO DEI  
**TRULLI**



## Primitivo Salento

INDICAZIONE GEOGRAFICA PROTETTA  
**ROSATO**

**GRAPES:**  
100% Primitivo

**VINEYARD AREA:**  
The Primitivo grapes are selected from low-yielding vineyards in the Salento area of southern Puglia. The guyot training method is employed.  
The plants are an average of 25 to 30 years old, with a plant density of approximately 4000 plants per hectare.

**HARVEST:**  
Manual picking in late August.

**VINIFICATION:**  
The grapes are de-stemmed and delicately crushed, chilled to 10°C and left to macerate on their skins for approximately 8 hours, giving the must a pink hue. The must is then run off its skins, placed in stainless steel fermentation tanks and then left to rest for 36 hours. Fermentation is carried out using selected yeasts at a controlled temperature of 14-16°C and lasts approximately 10 days.

The wine is left on its lees in stainless steel tanks for three months in order to maximise extraction of complex aromas.

**ALCOHOL:**  
12.5%

**WINEMAKER'S NOTES:**  
An elegant pink with tones of seashells and peonies, this wine expresses scents and flavours of strawberries, Passion Fruit, watermelon and orange blossom.  
The palate is full, fresh and crisp, with good acidity and a lingering sensation of citrus fruit and minerals. The finish is long and clean. Enjoy it by itself as an aperitif or with fish, seafood or poultry.