



MASSERIA BORGO DEI TRULLI

Primitivo Rosato

PUGLIA



ESTATE:	MASSERIA BORGO DEI TRULLI
WINE:	Primitivo Rosato Salento IGT
GRAPES:	100% Primitivo
REGION:	Puglia
CITY:	Manduria
SOIL:	Clay - Limestone - Limestone/Siliceous
TASTING NOTES:	
COLOR:	An elegant pink with tones of seashells and peonies
NOSE:	Scents of strawberries, Passion Fruit, watermelon and orange blossom.
TASTE:	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.

COMMENTS:

The winery lies approximately 2 miles from the Ionian Sea and in the heart of the Primitivo di Manduria DOP area. In Puglia the Masseria was once the heart of vast land Estates, surrounded by rolling hills, vineyards and olive groves. Similar to a Spanish "hacienda", they used to be self-sustaining and included several buildings for the housing of livestock and fodder, winemaking and oil pressing.

Also, in this area of Puglia, spread between vineyards and olive groves, you can find numerous ancient dry-stone dwellings (huts) called Trulli (Italian plural for Trullo). This is where Masseria Borgo dei Trulli gets its name. The winery has been built in full respect of the land, its surroundings and its traditions, built in the style typical of the area, including the gorgeous and local limestone, arched doorways and vaulted ceilings.

For this Rosé, Primitivo 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 maximize extraction of complex aromas.

The result is a dry, mineral but complex Rosé to be enjoyed year-round. Perfect with appetizers, pasta dishes or pizza. Best served at 53°-54° F.



Nicola Biscardo
SELECTIONS

IMPORTED BY **Nicola Biscardo Selections**

<http://www.nicolabiscardo.com> E-mail: info@conexport.com