

TerrAnima

TERRANIMA ROSE' 2023

Indicazione Geografica Tipica



Terranima Rosè is a juicy rosè wine obtained from Bombino Nero variety that is indigenous to central Puglia hills. Skin maceration for 15–18 hours gives the wine its brilliant pink color and red berry aromas.

VARIETIES: 100% BOMBINO NERO

PRODUCTION AREA: Hills of central Puglia.

VARIETAL BOMBINO NERO: A red grape variety grown exclusively in this area. It is not suitable for producing a full red wine because of its thin skin, the uneven ripening of its bunches, and the grape's high juice content. It produces lovely rosé wines, however, very fresh and fruity. This unique grape allows the winemaker to vinify the natural free-run juice, without any pressing

VINEYARDS: Old head-trained vineyards located at altitudes of 250–300 metres on rocky hills. Average yield is 90–100 q./ha

WINE MAKING: The grapes are picked in late September. After the must is given some 16–18 hours' skin contact in stainless-steel tanks, the free-run juice is drained off without pressing, and the fermentation continues for 9–10 days at 18–20°C

AGEING: The wine is ready for bottling 3–4 months after vinification

TASTING NOTES: Light cherry hue with purple highlights; fruit rich, emphatic bouquet with notes of cherry and strawberry; crisp and refreshing palate with full fruit, elegance, and a pleasurable acidity

RECOMMENDED WITH: Very enjoyable as an aperitif, and a perfect companion to seafood appetizers, light soups and pasta dishes, baked fish, poultry and veal. Serve at 10–12 °C

ANALYTICAL DATA: Alcohol: 12%; Total acidity: 5.75 g/l; pH: 3.28; Residual sugar: 2.75 g/l; Total SO₂: 78 mg/l