



Welcome to Puglia.

A-MANO ROSATO

PUGLIA

INDICAZIONE GEOGRAFICA TIPICA



Blend: 100% Primitivo

Location of vineyards: Ginosa, Castellaneta, Gravina in Puglia.

Age of vines: 20 to 40 years old.

What makes the site unique: These vineyards all yield full flavor at low sugar and crisp acidity.

Fermentation techniques: On arrival at the winery, grapes are crushed and immediately pressed. The contact time with the skins is measured in seconds, not hours. The clean juice goes through a slow fermentation at low temperatures of 45°F in order to retain the delicate perfumes of the grapes.

Why this wine is unique: Exotic tropical fruit aromas and a hint of crystallised ginger are followed by rich, lush citrus flavours and combine with creamy fruit to balance the vibrant acidity. A Mano Rosato is the most versatile wine in the rack. It goes with everything! Aperitivo, seafood, grilled meat, cheese, spicy Asian, Indian....

Mark Selznick