



CAIAFFA
bio wines



Acheta

PUGLIA

INDICAZIONE GEOGRAFICA TIPICA
NEGROAMARO ROSATO

Line: Premium.

Grape Variety: Negroamaro 100%.

Soil: medium textured limestone.
Mostly clayey content.

Production area: contrada Cerignola
Tressanti.

Training system: spurred cordon.

Strains density per hectare: 4500.

Yield per hectare: 90 quintals.

Viticulture: we cultivate our land organically, trying not to alter the extraordinary synergistic balance established with any organism who works with us day by day, helping to get a higher soil quality.

Harvest: manual.

Harvest period: second decade
of September.

Vinification: once the grapes are ready to be picked they are destemmed and crushed, then the must undergoes maceration for 24 hours to exalt the various features of the variety. Fermentation takes place spontaneously thanks to the indigenous yeast presence.

Malolactic fermentation: no.

Ageing: 4/5 months sur lie.

Alcohol: 13 %.

Color: cherry pink.

Serving suggestions: starters, grilled meat
and fish pasta dishes.

Serving temperature: 10-12°C.

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