

Varvaglione
1921

12 e mezzo

Pinstripe for its fine taste



Rosato del Salento IGP

This wine is pleasant and slightly sparkling. On the nose fresh fruit harmoniously meet white flowers aromas, while on the palate it shows up with liveliness. Ideal with starters and light dishes. It also matches with cheese.

Alcohol: 12,5% vol.

Production area:
province of Taranto

Grape yield per hectare:
kg 9,000

Production method:
Short cryo-maceration of the skins. Thermo-controlled fermentation at 15°C, interrupted at 12,5% vol. by cold and tangential filtration. Ageing in stainless steel with periodic suspension of lees through injection of carbon dioxide.