



CONTESSA STAFFA

ROSATO IGT DAUNIA

Grape variety: Several varieties of Montepulciano

Vine: Trained using the "Pugliese trellis" method.

Yield: 100,000 kg. per hectare

Vinification: After maceration on the skins for 8 days, the juice is filtered and allowed to ferment at a temperature of 16°C in steel tanks.

Sensory characteristics: A lovely pink colour with slight nuances of onion skin, the wine is reminiscent of wild strawberry and other small red berries. On the palate, the wine is remarkable for its aromatic persistence and strikes a perfect balance between velvety soft and crisp.