



Cantine Rosa del Golfo, Alezio (Apulia)

Rosa del Golfo Salento IGP

Vintage	2024
Winemaker	Cantine Rosa del Golfo
Region	Apulia
Alcohol	13% vol.
Grapes	90% Negroamaro, 10% Malvasia Nera

Winemaking

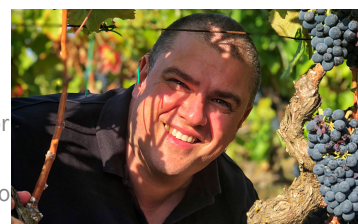
Vinification takes place in accordance with the Saignée method. The high quality grapes are harvested by hand between mid-September and mid-October, and originate from selected vineyards in Sannicola, Parabita, Alezio, Campi Salentino and Veglie. Subsequent fermentation and ageing in cool conditions in a steel tank for 6 months.

Our tasting note

Rosa del Golfo is a fresh-fruity and racy rosé wine with a raspberry fragrance, without any of the southern heaviness. Its delicate aroma and racy character make it the perfect summer wine. The ideal accompaniment to appetizers, seafood, fish soup and poultry. It also surprises us every time when paired with Asian cuisine.

Cantine Rosa del Golfo

Azienda Vinicola Rosa del Golfo is one of the major quality pioneers of Apulia. The young Damiano Calò, son of Mino Calò, who sadly passed away far too early, has mastered the balancing act between tradition and innovation like no other. The result is one of the best rosé wines in Apulia. The use of these high quality grapes - time-consumingly harvested by hand - for a rosé wine, which is then vinified à la français (Saignée method) is itself something of a rarity. However, numerous international awards from one vintage to the next are motivation enough to continue this consistent quality approach.



Suitable with

