



# TORREVENTO

VINI DI UN'ALT(R)A PUGLIA



## INFINITUM

### Puglia IGT Rosato

**GRAPES**

Bombino Nero e Nero di Troia

**VINEYARD LOCATION**

Apulia - hills in the north of Bari

**ALTITUDE**

350 - 400 mt. a.s.l.

**SOIL**

Calcareous-clayey with medium texture

**TRAINING SYSTEM**

Vertically trellised spurred cordon

**CEPPI/HA**

4500

**GRAPE YIELD KG/HA:**

11,000 kg

**HARVEST**

Third ten days of September - early October

**VINIFICATION**

Rosé vinification of black berried grapes with skin maceration

**AGEING**

Steel 4 months - bottle

**ALCOHOL CONTENT**

12,0% by vol

**COLOUR**

Pink wine with purple hues just mentioned

**SMELL**

Fresh and fruity

**TASTE**

Round, balanced taste

**FOOD PAIRING**

Excellent all-round wine to accompany soups, first courses, white meats, fresh cheeses and fish dishes. Excellent as an aperitif and perfect with pizza.

**SERVING TEMPERATURE**

8°-10°C

**STORING**

In a cool place, away from light and sources of heat

**AVAILABLE SIZES**

Bottle It. 0.750