



# CALAROSA

**NERO DI TROIA ROSÉ**  
Protected Geographical Indication  
**APULIA**



Intense rose sensations and fruity notes of sour cherries, with citrus notes, characterize the Calarosa, made from a fine selection of local Nero di Troia. Pleasantly soft and well balanced with a strong flavor and fresh acidity.



Ideal for colored pasta main courses, seafood second courses, fish or white meat dishes.

## SCHEDA TECNICA

**APPELLATION** Nero di Troia Rosé PGI Apulia

**GRAPE TYPE** 100% Nero di Troia

**ALCOHOL** 12,5%

**SERVING TEMPERATURE** 8°C.

**WINE BOTTLE SIZE** 75 CL

**LAND** Medium dough tending to clay

**PLANTING DENSITY** 4.347 plants per hectare

**PRUNING and TRAINING SYSTEM** Pruning espalier with spurred cordon

**YIELD** 2 kg of grapes per vine

**HARVEST TIME** First-second decade of October - Manual harvesting  
in 18 kg crates

**VINIFICATION and REFINEMENT** fermentation in stainless steel tanks  
at 12-14°C , aging in stainless steel tanks for 3 months and in bottle  
for 1 month



2016 – *Mondial du Rosé* – SILVER – Cannes (FRANCE)

2017 – *Mondial du Rosé* – SILVER – Cannes (FRANCE)