

PUNGIROSA 2023

Castel del Monte Bombino Nero D.O.C.G.

Combining the most modern practices and equipment and its decades -long know how in rosè winemaking, Rivera has succeeded in crafting a distinctive rosé that reflects the unique characteristics of the Bombino Nero grape, a variety that is so peculiar to the Castel del Monte area and so suitable to rosé wine production to have deserved, the only one in Italy, the D.O.C.G. status.

Our Pungirosa is a crisp, refreshing rosé bursting with flavor, with a forward, vivacious fruitiness that makes it a great companion to most dishes. Enjoy it also as a wonderfully appealing aperitif.

VARIETIES: 100% Bombino Nero. Indigenous to the Castel del Monte area, it is perfect for rosè wine production due to its thin skin, hi-acid-low-sugar must and the high level of free-run juice that allows no pressing of the skins.

PRODUCTION AREA: Murgia hills in the northern part of Castel del Monte D.O.C.G. area.

VINEYARDS: 25-30 years old espallier vineyards planted on the calcareous rock soil of the Murgia hills at an altitude of 300-400 metres. Yield is 100-110 quintals per hectare,

WINE MAKING: Grapes are harvested between end of September and early October. The skins are kept in contact with the juice for 22-24 hours at 5-6 °C in stainless steel vats in order to extract only the most delicate aromas.

The must is drained off without pressing and continues fermenting at 18-20°C for 10-12 days.

AGEING: The wine is ready for release after a few months of ageing in glass-lined concrete vats. It's best consumed within 2 years.

TASTING NOTES: Purple-flecked onion skin color; delicate bouquet with notes of rose, cherry and sage; fruity and yet crisp on the palate, with a subtle vein of acidity; lengthy and mineral finish.

RECOMMENDED WITH: An ideal aperitif, perfectly complements seafood appetizers and pastas as well as fish and poultry. Serve at 10-12 °C.

ANALYTICAL DATA: Alcohol: 11.82%; Total acidity: 5.77 g/l; pH: 3.14; Residual sugar: 4.74 g/l; Total SO₂: 84 mg/l

