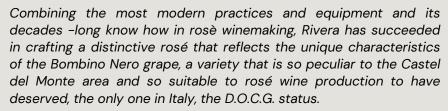


PUNGIROSA 2023

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



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

