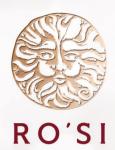


RO'SI

MASCA DEL TACCO



SUSUMANIELLO DRESSES IN BUBBLES

Susumaniello is an indigenous Apulian variety in which Masca del Tacco has already invested in the production of its red first, and then the rosé, now producing a sparkling rosè wine for the first time in its history. The vineyards are located on irony soils rich in limestone and influenced by the winds coming from the sea. A new challenge for a sparkling wine that shows itself as a bright and intense coral pink with a nose of small red berries, pink flowers and Mediterranean aromatic herbs.

Fresh and tasty sip, with a creamy bubble, very pleasant to drink with excellent persistence.





RO'SI Vino Spumante Rosato

ORIGIN OF THE VINEYARDS Apulia.

GRAPE VARIETY
Susumaniello.

VINE TRAINING SYSTEM
Spurred cordon and Guyot.

SOIL

Red lands rich in iron on a calcareous bottom, strongly influenced by the winds coming from the sea.

WINEMAKING AND MATURATION

Obtained through bloodletting, fermentation in steel at low temperatures. The product is cleaned and filtered as soon as possible with the aim of preserving the primary aromas of the grapes as much as possible, after which takes place the refermentation, where the sparkling wine base is subjected to a second fermentation, expressing its maximum potential from the point of view of the aroma coming from the grapes themselves.

SENSORY ANALYSIS

Bright and intense coral pink with a nose of small red berries, pink flowers and aromatic Mediterranean herbs. Fresh and tasty sip, with a creamy bubble, very pleasant to drink with excellent persistence.

ALCOHOL

11,50 - 12%.

FOOD MATCHES

Very versatile wine, great aperitif with finger food, spaghetti with tomato and basil, chicken, roasted chicken, cod filet with Pachino tomatoes, fresh and medium aged cheeses.





Via Tripoli, 7 - 72020 Erchie (BR) - Italia Tel: +39 0831 75 97 86

Via Salice 119/121 - 73010 Veglie (LE) - Italia

Tel: +39 0832 40 48 53

info@mascadeltacco.com

www.mascadeltacco.com