



# ROSA DEL DUCA

## D.O.C.

### Tavoliere delle Puglie



**Product Typology:** dry rosé wine obtained by processing only Nero di Troia grape.

**Grape blend:** Nero di Troia in purity, from organic farming.

**Wine-making:** manual harvest brought forward on September. Grape soft pressing and static cleaning of free run must; slow fermentation at steady temperature of 16°C for about 15-20 days; Malolactic fermentation not carried out and the wine is refined on thin lees for 5-6 months. After bottling follows a period of aging in bottle for 1 month.

**Colour:** intense and bright coral red with typical copper shades.

**Aroma:** cleanness nose with recall of fresh fruit and grape.

**Flavour:** very pleasant, with a body richly supported by an elegant sour vein.

**Recommended matching:** ideal with appetizer and seafood main course or fried; excellent with second course of fish and aged cheese.

**Award:** 2017, Mondial du Rosé – GOLD – Cannes.

**Service temperature:** serve well cold at temperature under 10°C.

**Bottle size:** 750 ml.



MASSERIA®  
DUCA D'ASCOLI  
NERO DI TROIA BIOLOGICO

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