

## Alberto Longo - Italia | "Donnadele"

Negroamaro PGI Puglia Roses

truly gorgeous and supremely feminine  
a lovely dedication to Alberto's mother, Adele

DENOMINATION: IGP Puglia rosé

VINES: 100% Negroamaro. planted in 2002

SOIL: calcareous with a clayey texture.

YIELD PER HECTARE: 80-90 quintals out of 5,600 plants per hectare

VINIFICATION: After a soft squeezing of the destemmed bunches, a short cryomaceration of approximately 4 hours in the tank and static decanting at 0 ° C. Alcoholic fermentation occurs in stainless steel tanks at a controlled temperature. The wine obtained is kept on the fine lees for three months.

BOTTLES PRODUCED: 10 / 12,000

ALCOHOL: 12.5% / 13%

PAIRING: Recommended as an aperitif or paired with snacks and first courses of traditional Italian cuisine.

This beautiful wine exhibits a pale peachy pink color and pretty aromas of raspberry and cranberry. It has a truly gorgeous and very feminine appearance and would look smashing next to salmon canapé or ham and cheese quiche. Donnadele has a lively nose with notes of raspberry, almond blossom, and grapefruit aromas. Donnadele is a tribute to Alberto's mother Adele. Mrs. Longo is a tried and true Apulian- super hard-working, always beaming, and pleased to help.

