

# Aurora

Apulia is a land of great rose wines that hark back to centuries of civilization.

Aurora is our interpretation of Primitivo Rosé in a flamboyant dress. It is intimately connected with the land from which it comes. It is fragrant, pleasant, joyful, rich and juicy.

**Grape variety:** Primitivo 100%

**Denomination:** IGP (Protected Geographical Indication)

**Altitude:** 400 meters above sea level

**Exposure:** South

**Type of soil:** calcareous, clay

**Type of management:** organic

**Training system:** Guyot

**Density of vines per hectare:** 5,000

**Year of planting:** 2000

**Harvest time:** early September

**Fermentation:** it is carried out in stainless steel tanks at a controlled temperature

**Fermentation temperature:** 14/16°C

**Length in contact with the skins:** 12h

**Maturation:** in stainless steel tanks for 4 months

**Bottling aging:** at least 2 months

**Alcohol content:** 12% Vol.

**Aging potential:** 3 years

**Tasting notes:** the wine has a full and bright pink colour. Solar olfactory panorama of hibiscus, rose and cherry, is followed by perceptions of dried black cherry and vetiver. It has a great taste, reactive, fresh-savory, with a very pleasant fruity finish.

**Serving temperature:** 12°C

**Food pairing:** it is ideal as an aperitif. It goes well with every kind of food and at any time of the day.

