

# TRIAD E

ORGANIC

ROSATO  
PUGLIA

INDICAZIONE GEOGRAFICA PROTETTA

## GRAPES:

Primitivo, Negroamaro, Nero di Troia

## ORGANIC certification:

ICEA Organic Certified, according to Council Regulation (EEC) No 2092/91

## VINEYARD AREA:

All three grape varieties are selected from some of the best vineyards in the region of Puglia, Southern Italy. The Negroamaro and Primitivo vineyards lie in the provinces of Taranto and Brindisi and are trained using the "Spalliera" method. The Nero di Troia vineyards lie in the province of Bari and are trained using the Guyot system.

## HARVEST:

The Primitivo grapes are the first to ripen and are harvested in late August. Negroamaro is harvested towards the middle of September. Nero di Troia is the last to ripen and is harvested in early October.

## VINIFICATION:

The three grape varieties are vinified separately using the same technique. After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing color extraction. Fermentation is carried out using selected yeasts at a controlled temperature of 15°C. The three wines are then blended together in equal proportions.

## ALCOHOL:

12,5%

## WINEMAKER'S NOTES:

The wine has a lovely pink color with violet tinges, rich on the nose with hints of wild berries, in the mouth it is fresh and well balanced. Excellent as an aperitif, perfect with fish or white meat dishes.