



**LEONE DE CASTRIS
1665**



PRODUCER PROFILE

Estate owned by:
Leone De Castris family
Winemaker: Matteo Esposito;
consultant Riccardo Cotarella
Total acreage of vine: 990 (400 Ha)
Winery Production: 2,500,000 bts
Region: **PUGLIA**

IL MEDAGLIONE ROSATO SALENTO IGT

WINE DESCRIPTION

This Rosé is made with 100% Negroamaro grapes and made by a short maceration on the skins to extract all the juicy flavors typical of this traditional Apulian varietal. The Medaglione line represents Leone De Castris new generation of wines, a modern interpretation of the winery's philosophy, aimed at presenting wines with exceptional drinkability and value for money.

TASTING NOTES

Characteristic bright cherry-red color. The nose is very fresh, fruity and floral with aromas of rose, geranium, strawberry and cherry. On the palate it is well-structured and dry, with lively acidity and a persistent fruity finish.

FOOD PAIRING

Ideal with soups and delicate main courses. Perfect with cheese soufflé, vegetables, and fish dishes.

VINEYARD & PRODUCTION INFO

Vineyard appellation:	Salento IGT
Vineyard size:	22 hectares
Soil composition:	Clay- muddy
Training method:	Spurred cordon
Elevation:	38 meters a.s.l.
Vines/hectare:	5,000/hectares
Exposure:	East-West
Age:	10 years
Harvest time:	End of September
First vintage:	End '80s
Production:	200,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Negroamaro
Fermentation container:	Stainless steel vats (8-10 days at 18 - 20°C)
Maceration technique:	On the skins for 10-12 hours
Type of aging container:	Stainless steel tanks
Length of aging:	2 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	12.5 %
Res. sugar:	8.5 g/L
Acidity:	5.6 g/L
Dry extract:	37 g/L

