



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

FIVE ROSES SALENTO IGT

WINE DESCRIPTION

Five Roses is a legendary wine: it was the fisrt Rosé produced in Italy, in 1943. The name "Five Roses" derives from a family crest, so-called because for several generations, each de Castris had five children. Near the end of the Second World War, general Charles Poletti, responsible for the allies' procurements and good friend of the current Leone De Castris grandfather Don Piero, asked for a huge provision of rosé wine. An Italian wine, but with an American name: this is how Five Roses was born.

TASTING NOTES

Bright cherry-red color. The nose enchants with juicy scents of cherry and strawberry. In the mouth it is fresh and smooth with a long fruity finish.

FOOD PAIRING

Ideal with risotto, braised meat dishes, white meat, and seafood dishes.

VINEYARD & PRODUCTION INFO

Vineyard name: Contrada "Five Roses"

Vineyard size: 22 hectares

Soil composition: Clay, medium texture
Training method: Apulian head training

Elevation: 45 meters a.s.l. Vines/hectare: 7,000/hectare Exposure: East-West Age: 40 years

Harvest time: First ten days of September

First vintage: 1943

Production: 160,000 bottles

WINEMAKING & AGING

Varietal composition: 90% Negroamaro, 10% Malvasia Nera di Lecce

Fermentation container: Stainless steel vats (20 days at 18 - 20°C)

Maceration technique: On the skins for 10-12 hours

Type of aging container: Stainless steel tanks

Length of aging: 3 months

Length of bottle aging: 2 months

ANALYTICAL DATA

Alcohol: 12.5 % Res. sugar: 4.7 g/L Acidity: 6.3 g/L Dry extract: 25 g/L



