ENOCLASSICA
selection

Girofle, Negroamaro Rosato

Producer	Azienda Monaci di Severino Garofano
Winemaker	Severino Garafano
Estate Founded	1945
Country	Italy
Region	Puglia
Appellation	Salento IGP
Grape Varietal	100% Negroamaro
Soil Composition	Tufo and calcareous clay
Elevation	30-60 meters
Fermentation Method	After harvesting, whole bunches of the grapes are pressed and the juice is then held in temperature controlled stainless steel tanks to macerate without stalks for 24 hours.
Aging	Matured in stainless steel and bottles for 6 months before release on the market
Alcohol Content	13%
Tasting Notes	Crisp and bright with a dry body, this rosato carries the fresh fruit of negroamaro and the warmth of the terroir.

145 ***H***uguenot ***S***treet ***S***uite 409 ***New Rochelle N.Y.*** 10801 ***T.***(914)235-8080 ***F.***(914)819-0403 ***info@enoclassica.com***