



PODERI
D'AGOSTINO
ORGANIC WINERY & VINEYARDS

POGGIO AL PARCO ROSATO

MURGIA ROSATO I.G.P.
PROTECTED GEOGRAPHICAL INDICATION
ORGANIC



The Uva di Troia, or Nero di Troia, is one of Puglia's most ancient grape varieties. While legend has it that it was brought here by those fleeing the destruction of the mythical city of Troy, what is certain is that this grape found its ideal home in our hills, where it has flourished. As a rosé, it exhibits both firm character and a refined elegance, and--unusual for a rosé--supple tannins perfectly integrated with a healthy but never excessive alcohol.

This ultra-versatile rosé is a delicious partner with a wide array of dishes classic to Puglia. It is made exclusively from grapes grown in the estate vineyard whose name it bears, and vineyard practices are strictly organic, managed with full respect for the local natural environment. With its dense, rich appearance and pronounced bouquet, it is a worthy ambassador of a wine that has made Puglia famous throughout the world.

TECHNICAL INFORMATION

- Grapes: 100% Uva di Troia
- Denomination: Rosato-Murgia I.G.P.
- Crop yield per hectare: 80 q.
- Fermentation: In stainless steel
- Fermentation temperature: 14°C.
- Fermentation length: 20 days
- Malolactic fermentation: Partial
- Maturation: Four months in stainless steel

SENSORY PROFILE

- Appearance: Luminous, light pink
- Bouquet: Fragrant aromas of strawberry, cherries under liqueur, and mulberry
- Palate: Rich and complex, with fruit that is almost crunchy and an acid that gives an appealing tanginess

SERVING SUGGESTIONS

- Starters, charcuterie, fresh cheeses, tomato soup, and light meats



www.poderidagostino.it



www.botromagnovini.it

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