

CALAROSA

CLASSIC METHOD ROSE BRUT SPARKLING WINE

PUGLIA



A crystal-clear wine with a salmon-pink colour and bronze highlights, featuring fine and persistent perlage. Floral, fruity, and fragrant, with hints of rose, hibiscus, peach, pink grapefruit, annurca apple, and pink currant. Intense, well-balanced, and elegantly persistent.



It is paired well with seafood crudité and fish carpaccio, such as salmon and red prawn; cold cuts and medium-aged cheeses, as well as red meat tartare.

TECHNICAL SHEET

DENOMINATION VINO SPUMANTE DI QUALITÀ

GRAPE VARIETY 100% Nero di Troia

ALCOHOL CONTENT 12.5 %

SERVING TEMPERATURE 8° C

FORMAT 75 CL

SOIL Medium texture with a tendency toward clay

PLANT DENSITY 3,546 vines per hectare

TRAINING SYSTEM AND PRUNING Espalier with Guyot pruning

YIELD 3.5 kg of grapes per vine

HARVEST TIME First decade of September

HARVEST Hand picking, in 18 kg crates

VINIFICATION AND AGING Fermentation in stainless steel tanks at 12-14°C, second fermentation in the bottle and aging for 24 months on the lees.



BORGO TURRITO
viticoltori dal 1890