



Kleio

Negroamaro Rosato

Salento IGP

Wine name	Kleio – Negroamaro Rosato Salento IGP
Region	Puglia
Grape Varieties	Negroamaro grapes from the areas near Taranto and Brindisi
Vinification	Cold maceration for 12-24 hours, then gentle pressing and fermentation at a temperature of 14-16°C for around 10/15 days. Maturation in stainless steel vats.
Alcohol	12,5% vol.
Total Acidity	5.55 g/l
Residual Sugar	3.8 g/l
Dry Extract	22.8 g/l
Colour	Bright pink
Aromas	Red fruit like cherry and raspberry with delicate floreal hints like rose.
Taste	Fresh, balanced and elegant, with a good minerality, long finish.
Food Pairing	Recommended with starters, summer dishes and grilled fish.
Service	Serve at 8-10°C



CANTINE TINAZZI
Via delle Torbiere, 13
37017 Lazise-Verona-Italy
Tel. +39 045 6470697
Fax +39 045 6471117
info@tinazzi.it
www.tinazzi.it

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