





Rose



2023





The name and color of the rose for this extraordinary rosé made from early harvested Negroamaro organic grapes, very lightly pressed.

LATEST AWARDS

2024

FIS BIBENDA 3 GRAPPOLI ∇.2022

2024

WINE ENTHUSIAST - 90 POINTS BEST BUY V.2023

2024

VINUM MEDAGLIA **D'ARGENTO 88/100** ∇ .2023



TENUTE EMÉRA - Lizzano (TA) - APULIA

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Alcohol	Acid	Residual sugar
13%	6 g/L	1.8 g/L

An ancient farmhouse and a modern subterranean cellar, with sustainable architecture. A few km away, an aristocratic hunting lodge surrounded by vineyards that run towards the nearby coast, raised between the two seas, where once the land was completely submerged. Essential soil, composed of sand, clay and silt, forms a good nutrient base and provides excellent drainage, while the sea breeze refreshes the vineyards during the night, after the sultry summer days.

VARIETY

100% Negroamaro vinified in rosé YIELD PER HECTARE: 80 Q / HA 4 months in steel

TASTING NOTES AND PAIRINGS

Bright pale pink color, the nose is incisive and complex with a range of flo-ral and spicy notes and a background of citrus and pomegranate, apricots and candied peaches, ginger and Mediterranean scrub. Fresh and envelo-ping, savory and round sip. Long and pleasant finish. Great versatility to combine with any meal. In particular it is ideal for aperitifs, with traditional wheat or barley friselle seasoned with extra virgin olive oil, oregano, Apulian cherry tomatoes; the first and second courses of fish and all crustaceans. Special dish: Taranto-style mussels.