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CLAUDIO QUARTA
V I G N A I O L O

Rose



Year
2023



Denomination
Rosato del
Salento IGP



Winery
Tenute Eméra

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



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GRAPPOLI V.2022

2024

WINE ENTHUSIAST
- 90 POINTS BEST
BUY V.2023

2024

VINUM MEDAGLIA
D'ARGENTO 88/100
V.2023

TENUTE EMÉRA - Lizzano (TA) • APULIA

Alcohol 13%	Acid 6 g/L	Residual sugar 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 floral and spicy notes and a background of citrus and pomegranate, apricots and candied peaches, ginger and Mediterranean scrub. Fresh and enveloping, 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.

