



BEATO VINI
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SANT'ANASTASIA

ROSATO DI PRIMITIVO SALENTO IGP

2021



Grape variety: 100% Primitivo

Cultivation: Apulian Alberello (naturally grown vineyards)

Age of vines: 11 years

Yields: 8.0 tons/hectare

Harvest: 30/31.08.2021; manual harvesting in boxes of 20 kg each

Vinification and Refinement: The grapes are destemmed and pressed in high quality stainless steel. They are then fermented at a controlled temperature of 27°/28° C. The fermentation takes place in the silo and, when it is finished, the wine begins its refinement which lasts three months before being bottled. After one month in the bottle it can be sold.

Alcohol content: 12.5%

Residual sugar: 8.10 g/l

Number of bottles produced: 2,000

Vintage 2021 in Apulia: Less quantity, but more quality! The 2021 vintage was generally a dry year. The first few months of the year brought a few extra days of humidity and the budding took place earlier. There was hardly any rain from spring to autumn. The summer heat created problems for the development of the plants, resulting in dried-out berries and lower must yields. After rigorous selection and careful, precise work in the cellar, we finally managed to produce a wine of excellent quality.

Organoleptic characteristics: soft and delicate colour, fresh, intense and versatile aroma. On the palate it conveys hints of fragrant red fruit. It is a fresh, balanced and elegantly sapid wine.

Consumption: 2022-2024

Serving temperature: 8°-10° C.

Serving suggestions: A wine for the whole meal, excellent with soups, fish broth, grilled or baked fish, shellfish, medium mature cheese and sausages.