



BEATO VINI
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SANT'ANASTASIA

ROSATO DI PRIMITIVO SALENTO IGP

2022



Grape variety: 100% Primitivo

Training system: Alberello Pugliese (organically grown vineyard planted in 2011)

Age of vines: 11 years

Yield: 7.1 tons/hectare

Harvest: 07.09.2022; hand-picked into small 20 kg crates

Vinification and Maturation: Based on our first Rosato Vinification 2021, we have improved a few things. The grapes were carefully destemmed and pressed in a high-quality vacuum press. The must then fermented in the vinificator tank at a controlled temperature of 27°/28°C. The young wine was then pumped into a stainless-steel tank, lightly aged and then clarified. It was bottled as late as December 2022. After further ageing in the bottle, it has been sold since the end of December '22.

Alcohol: 12.5%

Residual sugar: 0.60 g/l

Bottles: 2,660

Rosato harvest 2022 in Apulia: A lot of rain in the first months. From mid-May onwards, there was no more rain until the end of October and the temperatures climbed to 40°C and more every day. It was a very hot and extremely dry year. It was a stressful year for the grapes. There were practically no pests or diseases, but the drought was a problem for everyone. In the end, we had to work with what nature gave us. Our natural wine production presented us with great challenges and demanded a lot of creativity. The industrial cellars used more and more chemicals. At Beato Vini we are very proud because our 2022 Rosato became an excellent and natural wine.

Tasting note: The fresh, light and delicate colour is striking and invites you to taste it. One is not disappointed. On the nose, many different fruity aromas unfold to be discovered. This fruitiness continues on the palate. Acidity and dryness are nicely balanced. Overall, a very fresh, pleasant rosato. An excellent wine.

Drinking dates: 2023-2025

Serving temperature: 6°-8° C.

Pairing suggestions: A wine for entire meals - excellent with soups, fish broth, grilled or baked fish, shellfish, mussels - but also with medium-ripe cheese and cured meats.