

## AMETYS

PRIMITIVO ROSATO  
Indicazione Geografica Protetta  
PUGLIA

## SPECIAL SELECTIONS



**Grapes:** Primitivo

**Production:** this particular interpretation of an autochthonous classic, comes up from the vinification in rosè method of Primitivo grapes cultivated in the heart of Salento. The cares during the fermentation and, after that, in the refining, give to Ametys its own personality and freshness with good fragrance and softness.

**Color:** vivid coral rosè, bright and intense.

**Bouquet:** a surrounding scent of cherry, little strawberry and red fruits.

**Taste:** good structure with a fruity and persistent finish.

**Food pairing:** it goes well with all meals, best with appetizers, raw shellfish, fish soups and soft cheese.

**Alcohol content:** 12,5% by vol

**Total acidity:** 6 g/l

**Best served at:** 10° C - 50° F.

MIALI  
1886