



VILLA SCHINOSA®

Roselavi

Bombino Nero

PUGLIA

INDICAZIONE GEOGRAFICA TIPICA



The Bombino Nero is an indigenous vine of Apulia, in a relevant way in Bari's areas, this areas have an ancient tradition in rosy wines production.

It seems to be native of Spain, and its name "Bombino" indicates the "good wine".

In Agricultural Company Schinosa this vine is used to obtain the rosy wine in purity.



Characteristics

Extension of the vineyards:

60 Hectares raised in espalier way with cord rammed on middle medley grounds tendentially limestone. Of those, 3,20 Ha are Bombino Nero, historical vineyard of the "Murgia" region.

Wine Making:

24 hours of cold maceration of the berry skin of this variety with very slender colors. After a soft pressing of the marc we obtain a clear must with a pink coral color.

The alcoholic fermentation is done with selected ferments with a constant temperature that never exceeds the 17° C.

Fermenting, Aging and Bottling:

Exclusively in glass coated concrete vats and 30 days in the bottle before being introduced in the market.

Analytical data:

<i>Alcohol:</i>	<i>12,50 % Vol.</i>
<i>Total or dry extract:</i>	<i>24,50 g/l</i>
<i>Total acidity:</i>	<i>5,90 g/l</i>
<i>Volatile acidity:</i>	<i>0,29 g/l</i>
<i>Sugar residuals:</i>	<i>tracks</i>
<i>Sulphure dioxide:</i>	<i>102 mg/l</i>

Organoleptic Characteristics:

Pale pink color and a fragrance that reminds the currant. Marked fruit notes from the fermentation. The taste is fairly acidulous but set up on freshness and suppleness.

AZIENDA AGRICOLA SCHINOSA

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