



# LACCI

SALENTO IGP  
NEGROAMARO ROSÉ

**Type:** Rosé Salento IGP

**Grape variety:** Negroamaro

**Production area:** Salento

**Soil type:** Calcareous-clayey

**Harvest period:** First ten days of September

**Vinification:** After destemming the flower must be separated. Clarification and fermentation takes place in steel tanks at a temperature of about 16 °-18 ° C thus preserving aroma and acidity

**Ageing:** In steel tanks

**Serving temperature:** 10°-12° C

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## SAMPLING POINTS

**Appearance:** Pale crystalline pink colour

**Aroma:** Intense and delicate bouquet with notes of cherry, rose, pomegranate and grapefruit, with a final delicate hint of "Scotch broom" shrub.

**Taste:** A slender and dynamic body is expressed by a fresh acidity and a tantalizing sapidity, accompanied by fruity and floral notes in a dainty and fine persistent satisfaction.

**Pairings:** It goes well with rich tasty dishes such as eggplant parmigiana, spaghetti with scampi, seafood, fried fish, sushi roll, and mixed sashimi. It is an integral companion to the stuffed Salento focaccia (dimpled airy bread, topped with fresh cherry tomatoes and sprinklings of oregano)

## HITTING THE HIGH "NOTES"

Mediterranean Salento vine in character, authentic and unmistakable in style too. The undisputed divine innovator in tradition expresses full flexibility in its diversity, and for this reason perhaps more than others, NEGROAMARO brings the philosophy synonymous with the name "Lacci" to life. The nuances of our Salento rosé are reminiscent of magically romantic sunsets of a land offering untethered passion. Wine, like the succession of notes, is akin to music arousing emotions, memories and an unforgettable vibe with each sip. We have selected a lounge cover song: "The Sweetest Taboo" (Remix) for our Lacci Negroamaro Rosato and leave it to your taste buds get you "back in the groove".