



MASSERIA
BARONE MELODIA
WINES & VINEYARDS

MALVASIA NERA & NEGROAMARO I.G.P. SALENTO “ROSAPULIA”

PROTECTED GEOGRAPHICAL INDICATION



PRODUCTION AREA
SALENTO, PUGLIA

GRAPE VARIETY
50% NEGROAMARO
50% MALVASIA NERA

VINEYARDS
GRAPES CULTIVATED ON LITTLE VINES OR ESPALIERS, IN 15 – 30 YEARS OLD VINEYARDS. VINES: 4000-4500/HA.

VINIFICATION
THE GRAPES ARE HARVESTED DURING THE THIRD DECADE OF SEPTEMBER; AFTER NATURAL DECANTATION PROCESS, THE MUST IS SEPARATED FROM THE DREGS, AND INOCULATED WITH SELECTED YEASTS. THE FERMENTATION OCCURS AT A THERMO CONTROLLED TEMPERATURE.

MATURATION
IN STAINLESS STEEL TANKS, AFTER IT IS REFRIGERATED AND FILTERED. IT WILL BE COMMERCIALIZED FROM 4 TO 5 MONTHS AFTER HARVESTING.

TASTING NOTES
LIGHT RUBY COLOR AND PURPLISH NUANCES, FRUITY AROMA WITH DELICATE RASPBERRY AND RED FRUITS NOTES. DRY AND LIVELY AT THE PALATE, FRESH, AND PLEASANTLY ACIDULOUS.

FOOD PAIRING
A GREAT WINE AS APERITIF, SATISFIES THE MODERN WINE CONSUMER. IT PERFECTLY MATCHES SEAFOOD STARTERS, LIGHT SOUPS, FRIED OR BAKED FISH, POULTRY, AND FRESH CHEESES, ALSO SPICY ONES.

UNCORK A FEW MINUTES BEFORE SERVING AT 8-10°C

PRODUCT OF PUGLIA, ITALY

EAN CODE	BOTTLE	PIECES PER BOX	BOXES PER PALLET	BOXES PER LAYER	ALCOHOL %
8051499071141	750 ML	6	100	20	13

MASSERIA BARONE MELODIA IS A REGISTERED TRADEMARK EXCLUSIVELY LICENSED TO CICAS SRL

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