"CalaRosa" Nero di Troia Rosato

Borgo Turrito · 2023



REGION	Puglia
APPELLATION	IGP
GRAPE	Nero di Troia
TYPE	Rosé
ALCOHOL	13.0%
BOTTLE	750 ml

TASTING NOTES

Early Bird Glass Puglia Nero di Troia Sour Cherries. Citrus Notes Soft, Well Balanced.

FOOD PAIRINGS

Mediterranean Dishes, Fried calamari, Fish Tartare, Ceviche

PROFILE

Body	■■□□□
Acidity	■■■■□
Tannin	■■□□□
Fruit	■■■■□

ABOUT THE WINE

Indulge in the vibrant allure of Nero di Troia Rosé with CalaRosa, a stunning wine made from carefully selected Nero di Troia grapes. This rosé captures the true spirit of the Puglia region. It enchants the senses with intense floral aromas. Think fresh rose petals and fragrant blossoms. Alongside these, you'll find bright, fruity notes of sour cherries that add a lively touch. Crisp citrus hints provide balance and freshness. On the palate, CalaRosa is soft and smooth. Each sip is balanced with a pronounced sapidity that excites the taste buds. The invigorating acidity gives the wine a refreshing lift. Together, these elements create a harmonious symphony of flavors. It is elegant yet approachable, making it perfect for many occasions. This versatile rosé pairs wonderfully with Mediterranean cuisine. Try it with grilled octopus for a smoky, savory match. Tuna tartare highlights the wine's fresh acidity. It also pairs well with a classic Caprese salad and light pasta dishes featuring seasonal vegetables. CalaRosa complements sushi beautifully, enhancing its delicate flavors. For a simple snack, enjoy it with prosciutto or your favorite picnic fare. Its bright, fresh character makes it an ideal choice for warm-weather dining and casual gatherings. Embrace the essence of CalaRosa Nero di Troia Rosé. Here, tradition meets innovation to create a wine that captivates the palate. Every sip delights the senses and tells the story of Puglia's rich winemaking heritage. Perfect for those seeking a fresh, floral, and fruity rosé that pairs effortlessly with a wide range of dishes.