

## PUNGIROSA 2025

*Castel del Monte Bombino Nero D.O.C.G.*

*Combining the most modern practices and equipment and its decades-long know how in rosè winemaking, Rivera has succeeded in crafting a distinctive rosé that reflects the unique characteristics of the Bombino Nero grape, a variety that is so peculiar to the Castel del Monte area and so suitable to rosé wine production to have deserved, the only one in Italy, the D.O.C.G. status.*

*Our Pungirosa is a crisp, refreshing rosé bursting with flavor, with a forward, vivacious fruitiness that makes it a great companion to most dishes. Enjoy it also as a wonderfully appealing aperitif.*

**VARIETIES:** 100% Bombino Nero. Indigenous to the Castel del Monte area, it is perfect for rosè wine production due to its thin skin, hi-acid-low-sugar must and the high level of free-run juice that allows no pressing of the skins.

**PRODUCTION AREA:** Murgia hills in the northern part of Castel del Monte D.O.C.G. area.

**VINEYARDS:** 25–30 years old espallier vineyards planted on the calcareous rock soil of the Murgia hills at an altitude of 300–400 metres. Yield is 100–110 quintals per hectare,

**WINE MAKING:** Grapes are harvested between end of September and early October. The skins are kept in contact with the juice for 22–24 hours at 5–6 °C in stainless steel vats in order to extract only the most delicate aromas. The must is drained off without pressing and continues fermenting at 18–20°C for 10–12 days.

**AGEING:** The wine is ready for release after a few months of ageing in glass-lined concrete vats. It's best consumed within 2 years.

**TASTING NOTES:** Purple-flecked onion skin color; delicate bouquet with notes of rose, cherry and sage; fruity and yet crisp on the palate, with a subtle vein of acidity; lengthy and mineral finish.

**RECOMMENDED WITH:** An ideal aperitif, perfectly complements seafood appetizers and pastas as well as fish and poultry. Serve at 10–12 °C.

**ANALYTICAL DATA:** Alcohol: 12.21 %; Total acidity: 5.45 g/l; pH: 3.10; Residual sugar: 3,13 g/l; Total SO<sub>2</sub>: 73 mg/l

