

## UNANOTTE



### **Origin of the name**

Sacco Vignaioli Apuli has a strong bond with the precious grape variety of Nero di Troia. It was the first one which we believed in and, now, we recommend its elegant, faceted rose soul.

UNANOTTE (with the english meaning of “One Night”) is exactly how long we wait to let the must to become a bright shade of coral pink, which can also visually express the scents of rosehips and cherries, typical of Nero di Troia grape made in rose style.

Unanotte label is the essential of Nero di Troia grape in its elegant rose soul.

One night: a defined time, which is a moment to pursue and cherish. A fresh moon hug for an unforgettable taste.

### **Pairing**

Fresh, fragrant and aromatic, it is perfect as an aperitif during warm summer evenings and, in general, to accompany tuna, swordfish and shellfish.

Also interesting the match with vegetable like pumpkin or sweet potato.