

ROSÉ

Unexpected and irresistible: the captivating Rosé



Rosé Sicilia DOC



Red grapes grown in Sicily



Espalier-grown and guyot-pruned, planting density is of 4300-4700 plants/ha



Limestone and sandy soils



Vineyards are stretched along south facing hills, 100-250 mt above sea level.



3th week of August



13% vol



0,75 L

Vinification

After cryomaceration at 5-8°C for 8/10 hours, the must ferments for 15/20 days at 16/18°C. Maturing for 4 months in steel vats.

Tasting Notes

Faint pink in colour with great brightness. The aroma presents hints of ripe red fruit and delicate rose notes. Fresh to the palate with intense notes of blueberries, strawberries and violet, well-balanced by a fresh acidity and a pleasant sapidity.

Serving Temperature

10-12 °C

Pairings

Excellent as an aperitif, in combination with fish starter and grilled white meat.