

BOUQUET

TERRE SICILIANE IGT ROSATO



The wine is from red grapes, harvested when they still have good acidity, fermented after a few hours' maceration on the skins immediately after soft crushing. Wine with a fresh, fruity flavour, delicate scent and brilliant hue.

VARIETIES

Native and international red grape varieties.

PRODUCTION ZONE

The province of Palermo.

TRAINING SYSTEM

Traditional Guyot.

HARVEST

The grapes are harvested between August and September when they still display good acidity and are crushed softly, leaving the must in contact with the skins for a few hours.

WINEMAKING METHOD

Cold settling of first-pressing must, the addition of cultured yeasts and slow, temperature-controlled fermentation lend this wine its typical fruity character.

SENSORY PROFILE

An initial aromatic, fruity nose is followed by a finish of Mediterranean notes such as rosemary and mint. Low alcohol content combined with a simple aromatic slant make the win extremely drinkable.

RECOMMENDED CELLARING

2 years.

FOOD PAIRING

Italian appetizers (cured meats), richly-flavoured pasta dishes (also seasoned with tomatoes), fish, white meats, mild cheeses.

ALLERGENS: Contains sulphites.

