

COLPASSO

Organic
&
Vegan Friendly

ROSÉ 250 ml
TERRE SICILIANE IGP

GRAPES

Primarily Nero d'Avola.

VINEYARD AREA

Grapes are selected from the best vineyards in the **Trapani** area. Vine training is by the traditional Spalliera system.

HARVEST

We pick the grapes in **early September** – about 7-10 days before the Nero d'Avola harvest for red wines – in order to retain the **ideal acidity level** for making a rosé. The grapes are carefully selected for optimum ripeness.

VINIFICATION

After de-stemming the grapes are crushed. The juice is left on the skins for only a short while in the **fermentation tanks**, then the cap is removed. Fermentation takes place at controlled temperatures not exceeding 18°C for approximately 10 days.

TASTING NOTES

A highly **characterful, bright** rosé, with tons of **fresh red berry fruit flavours**. Lively and **vibrant**, it's perfect as an aperitif or a great choice with prawns.

