

# Fedele

IS VEGAN FRIENDLY

ORGANIC  
WINE

IT-BIO-007  
Agricoltura Italia



## ROSÉ

### 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.