



Rosé

Terre Siciliane IGP

Grapes: mainly Nero d'Avola.

Vineyard area: The grapes are selected from the best vineyards in the Trapani area. Vine training is by traditional Spalliera system.

Harvest: The grapes are picked in early September – about 7-10 days before the Nero d'Avola grapes used for our red wines - in order to retain a better acidity level. The grapes are carefully selected in order to choose only those which are perfectly ripe.

Vinification: After de-stemming, the grapes are crushed. Very soon after the grapes are put into the fermentation tanks, the cap of skins is removed, allowing only minimum skin contact. 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.

