

ROSA'®

DOC Sicilia Rosato

TECHNICAL SHEET



Appellation:

DOC Sicilia Rosato

Region:

Pachino (Siracusa) – Val di Noto

Vineyards:

Vigna San Lorenzo, located in the homonymous district of Pachino, Val di Noto

Vine training system:

organic, without irrigation

Altitude:

10 m a.s.l.

Climate:

temperate to warm, mediterranean

Type of soil:

red sand

Variety:

Nero d'Avola 100% *according to Alberello training system.*

Nero d'Avola is named after Avola, a small town near Pachino in the province of Siracusa where it has been selected by local growers several hundred years ago.

Plant density:

8000 vines per hectare

Yield per Hectare:

80 quintals

Vinification:

Grapes, harvested during the first week of September, start fermentation into rosé wine through direct pressing in a stainless steel tank at a controlled temperature.

Aging:

After a partial malolactic, the wine is bottled during spring following the harvest and it is aged for a few months in bottle.

ORGANOLEPTIC PROPERTIES

Colour: brilliant pink

Nose: complex with floreal notes and hints of white fruits

Palate: dry harmonious, sapid with a pleasant acidity

Serving temperature: 12-14°C

Matching: excellent with fish

Storage: horizontal in a cool and dark place at a constant temperature not exceeding 18°C