

ROSA DEL SUD



Variety: 100% Nero D'Avola

Classification: ROSATO DOC Sicilia

Production location: Partinico (PA), Sicily

Alcohol content: 13% vol

Vineyard site: Contrada Lavatore

Soil type: calcareous tuff

Exposure and altitude: northwest - 350 / 370
m above sea level

Training system: spurred cordon

Plants per hectare: 4500

Average age of vines: 15 years

Grape yield per ha in quintals: 60

Harvest: end of September

VINIFICATION AND MATURATION

Fermentation: stainless steel

Fermentation temperature: 18° C

Duration of maceration: 2 hours

Aging: steel

Stabilization method: 1 micron filtration

Storage: 2/3 years

TASTING

A rosé from grapes Nero d'Avola in purity, which recalls fragrant and intense scents of orange peel and berries, where strawberry stands out. The sip is full, fresh and with good taste-olfactory correspondence.

