

Rosato

- › **Nero d'Avola**
DOC • Sicilia
Organic wine



Vineyard

The grapes come from the Salemi estate at an altitude of about 150 meters above sea level. The soil, rich in organic substance, has a clayey structure.

Grape harvesting

The grapes are harvested in advance at the end of August, in the coolest hours of the day.

Winemaking

The grapes are vinified in "white" with a very short maceration on the skins (about 2/3 hours) and soft pressing. The fermentation continues in steel vats at a controlled temperature of about 15° C. Once the fermentation is complete, a first racking follows to eliminate the coarse lees and preserve the aromatic component. The maturation continues in steel vats, always at a controlled temperature. After bottling, a brief refinement in the bottle follows.

Organoleptic profile

Pale pink in colour with onion skin hues. Very fruity bouquet with hints of berries (strawberry, blackberry). The typical acidity of Nero d'Avola makes it very fresh and elegant on the palate, which makes it easy to drink.