



MONT'ELIMO NERELLO MASCALESE ROSÈ



Agile, mineral and fresh in its aromas. The rosé of the new Mont'elimo line is obtained only from Nerello Mascalese grapes, vinified in white. Smooth, graceful and with exceptional drinkability, it is the ideal companion at any time, from aperitifs to brunches or dinners. The grapes are harvested by hand to preserve the integrity of the grapes, it ferments in thermo-controlled stainless steel tanks. The Nerello Mascalese Rosé by Casa Vinicola Fazio is a fresh, light and delicate wine but also suitable for the entire meal. A versatile rosé endowed with taste and good persistence.

DENOMINATION: DOC Sicilia

ENO-SENSORY ANALYSIS



COLOR: Soft pink



BOUQUET: Hints of currant and strawberry but also fresh cherries and raspberry



TASTE: Elegant, soft, with a clean and flowing finish

HOW TO TASTE IT

PAIRING: An ideal wine for any occasion. Excellent with margherita pizza or fish crudités

RECOMMENDED GLASS: Tulip

SERVING TEMPERATURE: 10 - 12° C

ON THE MARKET

DISTRIBUTION CHANNEL: Ho.re.ca.

ANNUAL PRODUCTION: 12,000 bottles

FORMATS: 75 cl

PACKAGING: Six bottle carton

AGRONOMIC INFORMATION

TYPE OF VITICULTURE: Espalier system

VARIETIES USED: 100% Nerello Mascalese

VINEYARD LOCATION AREA: Western Sicily

ALTITUDE: 400 meters above sea level

TYPE OF SOIL: Chalky

EXPOSURE OF THE VINES: South/West

TRAINING SYSTEM: Guyot

STRAINS/HA: 5,000

GRAPE YIELD QUINTALS/HA: 70 q/ha

HARVEST PERIOD: First week of September

HARVEST METHOD: Manual

ENOLOGICAL INFORMATION

ALCOHOL CONTENT: 12% Vol.

CONCENTRATION OF SULPHITES: 90 mg/L

WHITE VINIFICATION: Light cold maceration, soft pressing and thermo-controlled fermentation in stainless steel tanks

REFINING IN BOTTLE: 3 months