



NERELLO MASCALESE ROSÈ - SPUMANTE EXTRA DRY



Fresh and fruity. A sparkling Nerello Mascalese rosè that enhances the characteristics of the grape, elegant and refined. The grapes are harvested by hand, with a further selection in the cellar before soft pressing at a controlled temperature. A gentle and delicate cuvée, characterized by an aromatic bouquet of berries, raspberries and cherries with sweet notes of spices and resin, which make it a versatile product, with a cheerful and joyful soul.

DENOMINATION: DOC Sicilia

ENO-SENSORY ANALYSIS



COLOR: Brilliant orange pink



PERLAGE: Fine and persistent



BOUQUET: Intense and floral to the nose with a slight aftertaste of resin and spices



TASTE: The aromatic notes of wild berries and black cherry explode on the palate. The great acidity and sapidity enhance the delicacy of the bouquet

HOW TO TASTE IT

WINE PAIRING: Aperitifs and fingerfood, first and second fish-based courses, seared or grilled vegetables.

RECOMMENDED GLASS: flûte

SERVING TEMPERATURE: 6 - 8° C

ON THE MARKET

DISTRIBUTION CHANNEL: Ho.re.ca.

ANNUAL PRODUCTION: 6,000 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: 350 meters above sea level

TYPE OF SOIL: Calcareous - clayey

EXPOSURE OF THE VINES: South/West

TRAINING SYSTEM: Guyot

STRAINS/HA: 4500

GRAPE YIELD QUINTALS/HA: 55 q/ha

HARVEST PERIOD: First twenty days of August

HARVEST METHOD: Manual

ENOLOGICAL INFORMATION

ALCOHOL CONTENT: 12% Vol.

CONCENTRATION OF SULPHITES: 90 mg/L

WHITE VINIFICATION: Destemming, cold maceration of the skins with the must (4° C). Soft pressing of the grapes and very slow and thermo-controlled fermentation. Cold bottling. Second fermentation with the Charmat method.

AGING IN AUTOCLAVE: 3 months "sur lie" with daily stirring

REFINING IN BOTTLE: 3 Months

LONGEVITY OF THE WINE: 5 Years