



## ANIMA SOLIS ROSÉ



Fresh and balanced, Anima Solis Rosé by Casa Vinicola Fazio stands out for the richness and intensity of its aromas, with clear hints of light-colored flowers and pink grapefruit. A persuasive and very pleasant wine, characterized by a marked sapidity and unrivaled finesse, which make it the ideal companion for fish-based aperitifs, but also for the whole meal. The grapes are harvested manually during the second half of August in the family vineyards of the DOC Erice, to preserve the integrity of the grapes; it ferments in thermo-controlled stainless steel tanks. Obtained from Syrah grapes, the rosé of the new Anima Solis collection is characterized by a pale pink color and intense yet delicate aromas, which fill the palate thanks to its smoothness.

**DENOMINATION:** IGT Terre Siciliane

### ENO-SENSORY ANALYSIS



**COLOR:** Pearl pink



**BOUQUET:** Aromatic, elegant and complex. The nose perceives hints of citrus notes, pink grapefruit, white flowers (hawthorn) and wild strawberries



**TASTE:** Fresh and enveloping, it can be appreciated for a pleasant and marked sapidity, wrapped in elegant notes of yellow apple

### HOW TO TASTE IT

**PAIRING:** Ideal throughout the whole meal, excellent as an aperitif, it goes well with all fish-based dishes and soft cheeses

**RECOMMENDED GLASS:** Tulip

**SERVING TEMPERATURE:** 9 ° C

### ON THE MARKET

**DISTRIBUTION CHANNEL:** Ho.re.ca.

**ANNUAL PRODUCTION:** 8,000 bottles

**FORMATS:** 75 cl

**PACKAGING:** Six bottle carton

### AGRONOMIC INFORMATION

**TYPE OF VITICULTURE:** Hilly viticulture

**VARIETIES USED:** 100% Syrah

**VINEYARD LOCATION AREA:** Erice DOC area

**ALTITUDE:** 200 meters above sea level

**TYPE OF SOIL:** Calcareous - clayey

**EXPOSURE OF THE VINES:** North - West

**TRAINING SYSTEM:** Spurred cordon

**STRAINS/HA:** 3000

**GRAPE YIELD QUINTALS/HA:** 80 q/ha

**HARVEST PERIOD:** Second half of August

**HARVEST METHOD:** Manual

### ENOLOGICAL INFORMATION

**ALCOHOL CONTENT:** 12.5% 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 a very slow, thermo-controlled fermentation. Cold bottled.

**REFINING IN BOTTLE:** 2 months

**LONGEVITY OF THE WINE:** Over 5 Years