

# ROSATO



<b>CLASSIFICATION</b>	Terre Siciliane I.G.T.
<b>GRAPE VARIETIES</b>	Nero d'Avola – Merlot
<b>VINEYARDS LOCATION</b>	Trapani countryside
<b>SOIL COMPOSITION</b>	Clayey
<b>EXPOSURE</b>	Nero d'Avola: South, 300 mt a.s.l./ Merlot: North, 300mt a.s.l.
<b>TRAINING SYSTEM</b>	Gujot Espalier
<b>NR. VINES PER HECTARE</b>	4.400
<b>YIELDS PER HECTARE</b>	9.000 kg
<b>HARVEST</b>	Hand-picking-Nero d'Avola: III decade of August/Merlot: III decade of September
<b>TEMPERATURE OF FERMENTATION</b>	24°C
<b>WINEMAKING</b>	8-10 days

<b>WINEMAKING</b>	Soft-pressing, maximum 60% juice extraction, fermentation at controlled temperature.
<b>BOTTLE AGING</b>	1 month
<b>ALCOHOL</b>	12,5% by vol.
<b>PH</b>	3,30
<b>TOTAL ACIDITY</b>	5,18 g/l
<b>1° VINTAGE</b>	2004
<b>FORMATS</b>	75 cl bottle
<b>TASTING NOTES</b>	Wine with a persuasive bouquet and a caressing taste. Made from an accurate vinification of Nero d'Avola and Petit Verdot grapes, it's characterized by softness and a pleasant acidity
<b>SERVING TEMPERATURE</b>	10°-12°C
<b>WINEGLASS</b>	For light-bodied wine, larger bowled with closed rim to deliver more aromas.

