



ROSATO



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

WINEMAKING	Soft-pressing and fermentation at controlled temperature.
BOTTLE AGING	1 month
ALCOHOL	12,50% by vol.
PH	3,37
TOTAL ACIDITY	4,95 g/l
1° VINTAGE	2004
FORMATS	75 cl bottle
TASTING NOTES	Wine with a persuasive bouquet and a caressing taste. Made from an accurate vinification of Nero d'Avola and Merlot grapes, it's characterized by softness and a pleasant acidity
SERVING TEMPERATURE	10°-12°C
WINEGLASS	For light-bodied wine, larger bowled with closed rim to deliver more aromas.

