

Rosato Bio

TERRE SICILIANE
INDICAZIONE GEOGRAFICA PROTETTA

ROSÉ WINE MADE FROM NERO D'AVOLA GRAPES

PRODUCT ORIGINALLY BOTTLED BY
AZIENDA AGRICOLA SPADAFORA DEI PRINCIPI DI SPADAFORA
DISTRICT OF VIRZI - MONREALE - PALERMO - ITALY
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750 ml e • 12,5% Vol

PRODUCED IN ITALY

CHARACTERISTICS AND TASTING NOTES:

Color: pale pink.
Bouquet: fruity, slightly acid and full aroma.
Taste: The floral freshness returns as perceived by the nose.
Pleasant balanced tannin provides a good structure to this wine.

SUGGESTED TEMPERATURE: 11° C.

SUGGESTED PAIRINGS: Tasty fish-based dishes, pasta dressed with mild sauces, light salamis.

Varietal	Nero d'Avola 100%
Origin	Contrada Virzi, Monreale, Palermo Map Sheet 142
Exposure	East
Altitude	250 m above sea level
Soil	Sandy-loamy
Training system	Simple Guyot espalier
Density	5,000 plants per hectare
Year of planting	2006
Harvest	August
Yield	80 hl/hectare

Vinification and ageing

Spontaneous fermentation on a pied de cuve of our grapes, without sulfur dioxide, at controlled temperature in steel tank.

Ageing	5 months in steel and 2 months in the bottle
Capacity	75 cl.
Bottles	We use bottles with light glass, within 500g

