



APPEARANCE

Wine with a pinkish color and bright salmon reflections



NOSE

To the nose it shows delicate nuances of roses, Mediterranean scrub and minerals



PALATE

The taste has a delicate structure with an acidity that wraps and cleans the palate for an elegant drink



FOOD PAIRING

Excellent with appetizers, fish first courses, white meats and grilled vegetables

TYPE

Dry rosé wine

CLASSIFICATION

IGT Terre Siciliane Rosato

PRODUCTION AREA

Lipari Island (Aeolian Islands, Sicily)

CLIMATE

Temperate, warm, Mediterranean, with great temperature changes throughout the day. Windy

SOIL

Sandy, volcanic, deep, fertile and rich in microelements

ALTITUDE

350 m.a.s.l.

GRAPE VARIETY

Corinto Nero and other native varieties

TRAINING SYSTEM

Alberello technique (free standing "little tree")

DENSITY OF IMPLANTATION

7000 stumps per hectare

ALCOHOL CONTENT

12%

GRAPE HARVEST

Handpicked with selection of the bunches

VINIFICATION

Direct pressing of the grapes in a pneumatic press, followed by static decanting at 10-12°C to clear the must. Fermentation at 16-18°C in steel tanks with bâtonnage and lees contact for about 6 months

AGING IN THE BOTTLE

At least 2 months

ESTIMATED AGING CAPACITY

5 years

TASTING TEMPERATURE

12,5°C