

ECOLOSI

NERO D'AVOLA SICILIA ROSÉ DOC

ECOLOSI'S PHILOSOPHY IS INSPIRED BY THE MAGICAL LAND WHERE ITS GRAPES GROW. HERE, CERTIFIED ORGANIC VINEYARDS ARE TEEMING WITH WILDLIFE; ALIVE WITH THE ENERGETIC ABUNDANCE OF SICILY'S DIVERSE FLORA AND FAUNA. DEEP RESPECT FOR THIS DELICATELY BALANCED ECOSYSTEM LED THE COLOSI FAMILY TO CREATE THE ECOLOSI LINE, WHICH EXPERTLY EXPRESSES TERROIR WITHOUT DISRUPTING IT. THIS ALL LINE IS MADE TO BE VEGAN FRIENDLY.

TASTING NOTES

Dusty pink in color with shades of mauve. Delicate bouquet of red fruit with hints of pomegranate and pink grapefruit. Composed and sapid with balanced acidity that enhances the fruity characteristics. Excellent persistence.

FOOD PAIRINGS

Pairs well with appetizers, grilled or fried shellfish, white meats, and especially, pizza.

VINEYARD & PRODUCTION INFO

Vineyard location:	Mazzara del Vallo
Green status:	Organic
Soil composition:	Calcareous
Training method:	Trellis with guyot pruning
Elevation:	350-450 meters ASL
Vines/hectare:	4000
Exposure:	Northeast
Vine Age:	15 years
Harvest time:	Beginning of September
First vintage:	2019
Bottle Production:	20.000

WINEMAKING & AGING

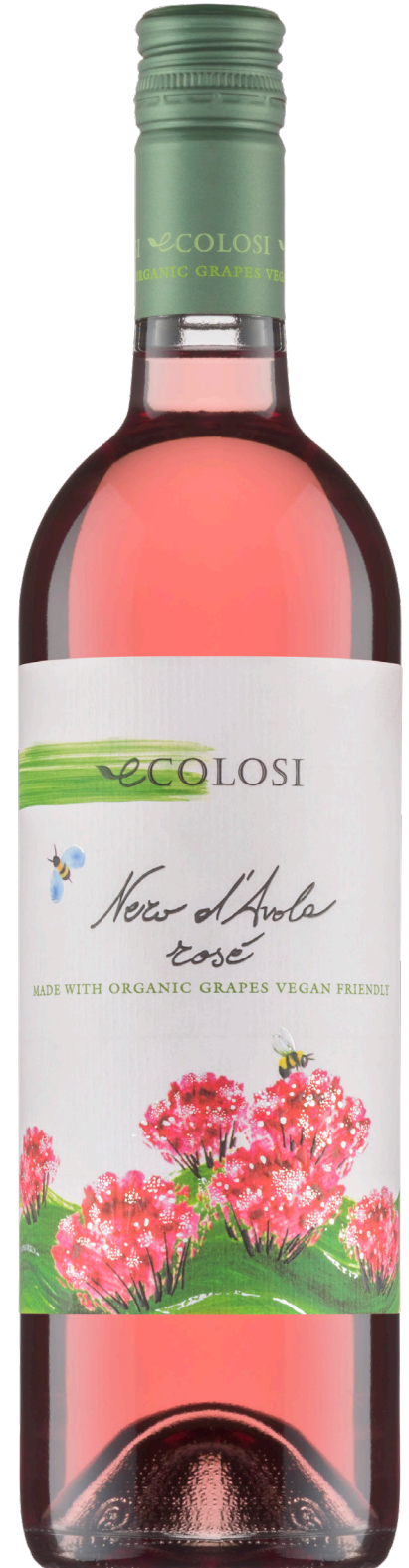
Varietal composition:	100% Nero d'Avola
Fermentation container:	Stainless steel
Maceration technique:	Low temperatures for few hours
Type of aging container:	Stainless steel
Length of bottle aging:	4 months

TECHNICAL DATA

Alcohol:	13% ABV
Residual sugar:	1 g/L
Acidity:	72 g/L
Dry extract:	24 g/L

PRODUCER PROFILE

Estate owned by:	Colosi Family
Winemaker:	Piero Colosi
Total acreage of vine:	25 hectares
Winery Production:	700,000 bottles
Region:	Sicily



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