

SALINA ROSSO IGP



VINEYARD & PRODUCTION INFO

Vineyard size: 3 ha
Soil composition: volcanic, medium texture
Training method: espalier
Elevation: 492 ft a.s.l.
Vines/ha: 4,000 vines/ha
Exposure: North-East
Vines age: 5-20 years
Harvest time: beginning of September
First vintage: 1985
Production: 15,000 bottles



WINEMAKING & AGING

Varietal composition: 50% Nerello Cappuccio, 50% Nerello Mascalese

Fermentation

Container: stainless steel tanks
Length: 12 days
Temperature: 64-68 °F

Maceration

Technique: on the skins during the fermentation

Aging

Container: 80hl barrels
Wood: French wood
Length: 1 year
In bottle: 6 months



TECHNICAL DATA

Alcohol: 14%
Residual sugar: 4.8 g/l
Acidity: 5.8 g/l



FOOD PAIRINGS

Ideal with meat, pasta with meat sauce, spicy or flavorful dishes, and aged cheese.



TASTING NOTE

Ruby-red color with purple highlights.
The bouquet on the nose is intense and rich, with luscious fruity notes of Morello cherry and blackberry, and elegant hints of flowers from the Mediterranean scrub.
The sip is well-structured and balanced, with a fruity aftertaste. The wine can age well for several years.

PRODUCER PROFILE

Estate owned by: Colosi family
Winemaker: Pietro Colosi
Total land under vine: 90 + 12 ha in Salina
Winery production: 700,000 bts
Region: Sicily (Italy)

