

NERO D'AVOLA ROSÉ SICILIA DOC



VINEYARD & PRODUCTION INFO

Green Status: organic
Soil composition: calcareous
Training method: trellis with Guyot pruning
Elevation: 1,148-1,476 ft a.s.l.
Vines/ha: 4,000 vines/ha
Exposure: North-East
Vines age: 15 years
Harvest time: beginning of September
First vintage: 2019
Production: 20,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Nero d'Avola
Fermentation
Container: stainless steel tanks
Maceration
Technique: low temperatures for a few hours
Aging
Container: stainless steel
In bottle: 4 months



TECHNICAL DATA

Alcohol: 13%
Residual sugar: 1 g/l
Acidity: 7.2 g/l
Dry extract: 24 g/l



FOOD PAIRINGS

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



TASTING NOTE

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 fruit characteristics. Excellent persistence.

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)

