

ROSEMATTE



VINEYARD & PRODUCTION INFO

Soil composition: clay, sandy, and calcareous

Training method: espalier

Elevation: 1,640 ft a.s.l.

Exposure: North

Harvest time: second week of September

Production: 5,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Nerello Mascalese

Fermentation

Container: stainless steel vats

Length: 15 days

Temperature: low temperatures

Maceration

Length: 15 days

Aging

Container: stainless steel tanks

In bottle: at least 3 months



TECHNICAL DATA

Alcohol: 13%



FOOD PAIRINGS

Seafood, shellfish, light appetizers, fresh cheeses and Mediterranean dishes.



TASTING NOTE

It boasts an intense floral nose that gives way to bright notes of cherry, raspberry, and red currant on the palate. Light, refreshing, and crisp.

PRODUCER PROFILE

Estate owned by: Gianfranco

Sabatino & Andrea Barzagli

Winemaker: Carlo Ferrini

Total land under vine: 11 ha

Winery production: 50,000 bts

Region: Sicily (Italy)



LE CASEMATTE

