

CANTINE
COLOSI



COLOSI ROSSO Terre Siciliane IGP

WINE DESCRIPTION

Cantine Colosi has been part of the wine industry for three generations. The winery's bottling is done in Giammoro (Messina), Sicily. With the help of his father, Piero Colosi oversees all aspects of the wines, from vinification to bottling and plays an active role in the marketing of the Colosi name at home and abroad.

TASTING NOTES

Intense, dark ruby red color. The bouquet on the nose is full of red and black fruit, like blackberry and strawberries, together with flowers, herbs, and a slight smoky sensation. On the palate it is fresh, dry and full-bodied, with soft tannins and a long savory finish.

FOOD PAIRING

Ideal with red meats, aged cheeses and meaty fishes, like grill tuna steaks.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Terre Siciliane IGP
Vineyard size:	40 Ha
Soil composition:	Calcareous, white clay, medium texture
Training method:	Espalier, Guyoy pruning
Elevation:	350 m a.s.l.
Vines/hectare:	7,000
Exposure:	North east
Age:	15-20 years
Harvest time:	Mid- end of September
First vintage:	1990
Production:	250,000 bottles

WINEMAKING & AGING

Varietal composition:	80% Nero d'Avola, 20% Nerello mascalese
Fermentation container:	Stainless steel tanks/18 days at 18 °C
Maceration technique:	On the skins for 8 days with frequent delestage
Type of aging container:	Stainless steel tanks of 100 HI and big French oak casks of 80 HI
Length of aging before bottle:	1 year
Length of bottle aging:	3-4 months

ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	5.2 g/L
Acidity:	6.10 g/L
Dry extract:	28 g/L

PRODUCER PROFILE

Estate owned by:
Colosi family
Winemaker: Piero Colosi
Total acreage of vine: 25
Winery Production: 700,000 bottles
Region: Sicilia

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