

ORGANIC  
WINE

VEGAN FRIENDLY

PURA SICILIA  
PURATO

GREEN  
TO THE  
EXTREME

GREEN  
TO THE  
EXTREME

Purato Rosé is an organic Sicilian wine with a conscience. It is "Green to the Extreme" as it ticks each and every sustainable, eco-friendly box. Purato Rosé is super-sustainable: carbon-neutral, vegan-friendly, and packaged purely in recycled & recyclable materials. At the same time, this is a quality, interesting, great value, authentic Sicilian rosato.

ROSÉ  
TERRE SICILIANE IGP



Grapes: 100% Nero d'Avola

#### Vineyard area

The Nero d'Avola grapes are grown in organic vineyards in the Trapani area, which is north of Marsala, to the extreme west of the island - Trapani is an area perfect for organic production.

We train the vines using the traditional *Spalliera* system. We pick the grapes for Purato Rosé in advance of the main Nero d'Avola harvest - about 7-10 days earlier in order to obtain a higher level of acidity.

#### Vinification

The grapes are very gently pressed after de-stemming. We allow only minimum skin contact, taking the cap of skins away a short while after the grapes are put in the fermentation tanks. Fermentation takes around 10 days at a controlled temperature of approximately 18°C.

#### Tasting notes

An energetic, vivacious rosé, showing lots of summer fruit flavours and a lovely minerality, Purato Rosé is ideal with grilled vegetables, or salumi.

