



ROSÉ TERRE SICILIANE IGP

Grapes

100% Nerello Mascalese

Vineyard area

Nerello Mascalese grapes are grown in the **area between Riesi and Canicatti** at an altitude of about 300m. The microclimate and the clay soil are perfect for growing Nerello Mascalese grapes with a **perfect balance of acidity and alcohol**.

Harvest

End of September

Vinification

The colour of NeroOro Rosé comes from the **natural maceration of the juice on the skins** in the pneumatic press, at a cool temperature, for 3 hours. The grapes are very delicately pressed to a maximum of 0,9 bar. The grape must obtained from the press is kept cool overnight to allow the **natural sedimentation of the solids** present in the juice. This is followed by racking and then the **fermentation** being initiated, which takes place at a temperature of about 17°C for approximately 12 days. Once fermentation is completed, the wine is left **on the fine lees for 3 months** before bottling.

Tasting notes

NeroOro Rosé has a pale pink colour with flecks of **copper**. On the bouquet there are **berryish fruits, with floral notes of violets and roses**. Elegant on the palate, gentle, with a **lovely minerality** and touches of **raspberries** and **wild strawberries**. It is extremely **versatile**, going perfectly with light vegetable or fish dishes, or white meat.

