



**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.

# NERO ORO ROSÉ

**Grapes:** 100% Nerello Mascalese. 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.

**Ageing:** Once fermentation is completed, the wine is left on the fine lees for 3 months before bottling.

**To Serve:** Extremely versatile, going perfectly with light vegetable or fish dishes, or white meat.