

DAL 1697

SANTA TRESA

Rosa di Santa Tresa Nerello Mascalese Frappato Rosé Terre Siciliane IGP

For ancient civilisations, the rose was the “flower of silence.”

Grapes 70% Nerello Mascalese, 30% Frappato

Harvest The grapes are harvested by hand and put into small crates of 15kg. The Nerello Mascalese is harvested first in the first half of September and the Frappato towards the end of September.

Vinification The grapes are put into a cold room overnight to bring their temperature down to 6-8°C. They are then destemmed and very gently pressed, up to a maximum of 0.6 bar. The colour comes from natural maceration on the skins in a pneumatic press which is done at a low temperature for about 4 hours for each variety. The must rests in a tank at about 10°C to allow the natural static sedimentation of all the solid particles. Fermentation lasts about 12 days at a temperature of 17°C.

Ageing Once the alcoholic fermentation has finished, the two wines are blended and are aged on their fine lees for about 3 months before bottling.

Tasting notes A lovely pale pink in colour, with cherry highlights, the bouquet has notes of fresh red berries (strawberries, pomegranates), followed by floral notes of rosehip, and some citrus hints, with a subtle minerality going through it. On the palate there is lively, well-integrated acidity, which gives momentum and length to this light-bodied wine. The Nerello Mascalese brings verticality and savoury flavours, while the Frappato adds an aromatic juiciness. On the finish there are savoury and red fruit flavours.

Food pairing Extremely versatile, it goes well with lighter vegetable, fish and white meat dishes. Perfect with sushi or ceviche and ideal on its own as an aperitif. Serve chilled at 10-12°C.

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The label symbolises characters found on ancient ceramics.



NERELLO
MASCALESE



FRAPPATO

