

GREEN to the
EXTREME!



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ROSÉ TERRE SICILIANE IGP

Purato
ORGANIC · VEGAN FRIENDLY

GRAPES

100% Nero d'Avola.

VINEYARD AREA

The Nero d'Avola grapes are grown in **organic vineyards** on hillside slopes in **Trapani**, a quality winemaking area north of Marsala and to the extreme west of the island of Sicily. Conditions here are perfect for organic production and vine training is 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 retain a **higher level of acidity**.

VINIFICATION

After de-stemming the grapes are very **gently crushed**.

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 about 3 weeks at a controlled temperature of approximately 18°C.

TASTING NOTES

A **highly characterful, pale rosé**, with tons of fresh red berry fruit flavours.

Purato Rosé is a very **versatile wine**: energetic, vivacious and stylish, with a **distinct minerality**.

TO SERVE

Purato Rosé is ideal as aperitif with grilled vegetables or salumi.

Purato

A range of pure and expressive wines that are **green to the extreme!**