



ROSATO

I.G.T. Terre Siciliane



The Filari della Rocca's Rosato Wine is the result of the vinification of Nero d'Avola grapes which are macerated in contact with skins for a short period of time, just enough to give it a wonderful brilliant pink color.

It has delicate aromas of strawberry and violet and a fresh and elegant taste.

Tasting notes:

Grape variety: 100% Nero D'Avola

Wine type: Rosato – I.G.T. Terre Siciliane

Color: Soft pink color with fuchsia reflections

On the nose: Enveloping fresh and fruity scents reminiscent of strawberry and violet, elegant and persistent tropical fruits also emerge.

On the palate: Full, persistent and harmonious with notes of fresh fruit, peach and red apple.

Pairings: Thanks to its versatility, this wine can be matched to appetizers made of cold cuts and cheese, it can be matched to pasta dishes, even with vegetables, as well as main courses made of white meat or fish such as shrimps or swordfish.

Suggested glass: Medium tulip shape, to enhance the bouquet.

Serving temperature: 10-12 °C

Alcohol content: 12,50% vol.

Technical specifications:

Soil type: Hilly, clay loam

Altitude: 380mt a.s.l.

Age of vines: 2005

Where produced: Contrada Costiere
Contessa Entellina (PA)

Vines/Hectare: 4.400

Yield/Hectare: 80 Quintals

Harvesting: Second decade of September
with manual harvesting and bunch selection

Alcoholic fermentation: fermentation in steel tanks in contact with skins for about 3 hours.

Bottle ageing: The aging takes place in steel tanks on noble lees for about 7 months, after bottling it will be aged for one month in bottle in order to ensure a certain organoleptic maturity.

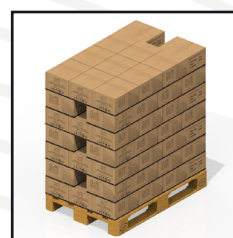
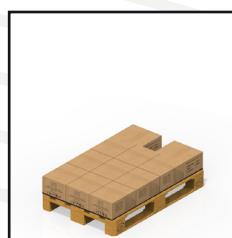


Logistica



Box:
6 x 750ml Bottles

Box size:
31 x 25 x h17cm



Pallet:
11 Box by layer
7 Layers for pallet
77 Boxes per pallet
462 Bottles per Pallet

Pallet size:
80 x 120 x h130cm