



# GIOVINCO TRADITIONAL METHOD NERELLO MASCALESE IGT BRUT ROSE'



**Production Area:** Sambuca di Sicilia (AG),  
c.da Sgaretta - 350m asl

**Variety:** 100% Nerello Mascalese

**Soil:** Medium mixture

**Training System:** Espalier


**Vinification and aging:** The grapes are harvested before full maturation to maintain an excellent acid balance, essential for sparkling wines. Then the juice remains in contact with the skins, for a very short time, to extract a slight pinkish color; finally a soft pressing takes place.

The must obtained ferments in steel at a controlled temperature (16 °C).


The second fermentation takes place from the beginning of the spring after the harvest. After the second fermentation in bottle the wine ages on the lees for a minimum of 24 months. The sparkling wine is not dosed and is topped up with wine from the same batch.

**Alcohol:** 12,5%

**Winemaker:** Vito Giovinco



Light pink color, with brilliant reflections and a fine and persistent perlage. The nose immediately reveals floral and slightly fruity notes. In the background a slight note of pastry. In the mouth is fresh and harmonious, with a pleasant acidity. The finish is long and maintains the sensations felt on the nose.



Suitable as an aperitif and to accompany dishes with raw fish, cold cuts, fresh cheeses and first or second courses of medium intensity.. **Serve at 8 °C.**