



Production Area: Sambuca di Sicilia (AG) - 350m asl

Variety: 100% Nerello Mascalese

Soil: Medium mixture

Training System: Espalier

Vinification and aging: The harvest is done manually. The grapes are then cooled to 8 °C before being gently pressed.

The colour is obtained by a short maceration inside the press for about 4 hours at low temperature.

Alcoholic fermentation is carried out in stainless steel tanks at a controlled temperature (12°C) for about 14 days.

The wine ages in steel tanks.

Winemaker: Vito Giovinco



The colour is pink "onion skin", on the nose it expresses vegetal notes, rose and small red fruits. In the mouth it is fresh and enveloping, with the freshness and lightness typical of rosé wines.



Excellent as an aperitif. We recommend pairing with tartare, crudas of sea and not too structured dishes. **Serve at 10 °C.**