GIASIRA

ROSSO

Denomination:
IGT Terre Siciliane

Grapes:
Nero d'Avola e Merlot

Certification:
Organic – IT BIO 006 D67W

Annual production:
6.000-8.000 bottles

Production area:
South-eastern Sicily, Rosolini (SR) – Contrada Ritillini

Soils and climate:
calcareous soils, at an altitude between 180 and 250 m above sea level, Mediterranean climate with significant day-night temperature ranges

Training system:
VSP (Vertical Shoot Positioning) with spurred cordon pruning

Planting density:
5.000 vines per hectare, with yealds of 60-70 q/ha

Harvesting:
manual harvest in the second half of September

Vinification:
fermentation in stainless steel, with long maceration on the skins at controlled temperature

Ageing:
maturation in steel tanks for 9 months and a small part in barriques and in bottle for 3 months

Alcohol content: 13% vol
Total acidity: 5,09 g/l
Ph: 3,30
First vintage: 2010
Bottle size: 0,75 l

TASTING NOTES

Appereance: intense ruby red color

Nose: fresh, elegant with a rich bouquet of red fruits and vegetable hints

Palate: full-bodied and savory, with a delicate polyphenolic structure, softness and persistence, which make it extremely drinkable

Food pairing: Excellent to accompany with vegetable pies, pizza, medium-aged cheeses and with unprocessed dishes

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