



# GIASIRA



## SIC! 2019

### Spumante Metodo Classico Brut Rosato

**Denomination:**  
IGT Terre Siciliane

**Grapes:**  
Nerello Mascalese 100%

**Certification:**  
Organic – IT BIO 006 D67W

**Annual production:**  
1.000 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 Guyot pruning

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

**Harvesting:**  
manual harvest in the first half of September

**Vinification:**  
soft crushing of the grapes, maceration few hours on the skins, vinification in stainless steel tanks at controlled temperature and re-fermentation in the bottle

**Ageing:**  
resting on the lees for about 24 months

**Alcohol content:** 12% vol

**Total acidity:** 6,02 g/l

**Ph:** 3,04

**Residual sugar:** less than 6 g/l

**First vintage:** 2017

**Bottle size:** 0,75 l and 1,5 l

### TASTING NOTES

**Appearance:** elegant antique pink colour with onion peel reflections and a fine and persistent perlage

**Nose:** pleasant note of wild strawberries, roship and delicate hints of red fruits

**Palate:** velvety and at the same time with marked acidity and persistence

**Food pairing:** A very versatile wine, to drink throughout the meal, excellent with seafood crudités, carpaccio and fish tartare or crustaceans.