



GIASIRA

ROSATO 2022

**Denomination:**

IGT Terre Siciliane

Grapes:

Nerello Mascalese 100%

Certification:

Organic – IT BIO 006 D67W

Annual production:

3.500 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 yields of 60 q/ha

Harvesting:

manual harvest in the second half of September

Vinification:

soft crushing of the grapes, maceration few hours on the skins, static decanting and vinification in stainless steel tanks at controlled temperature

Ageing:

maturation on fine lees in stainless steel tanks for 6 months and in bottle for 3 months

Alcohol content: 12,5% vol

Total acidity: 5,49 g/l

Ph: 3,5

First vintage: 2022

Bottle size: 0,75 l

TASTING NOTES

Apperance: rose petal color with coppery reflections

Nose: complex bouquet, ranging from floral notes of rose to fruity notes of wild strawberries and currant, with delicate spicy hints of white pepper

Palate: fresh and pleasantly savory, with a good persistence and a velvety finish

Food pairing: very versatile wine to drink as an aperitif or with crudité of sea or shellfish but also excellent with pizza