



# **ROSATO** *Terre siciliane IGT*

## \* VINIFICATION

#### 100% ROSATO.

This Rosato is crafted from sustainably grown Nero d'Avola cultivated in our estate vineyards at altitudes of 200-300 meters above sea level. Harvest is done at night, to protect aroma and decrease the release of colour. Then grapes are destemmed and collected into the tank, where the free run juice is separated from the skin and racked to another tank, where clarification and the following fermentation occurs.

## **CHARACTERISTICS**

*Colour:* vibrant pink with violet and light ruby red hues.

*Bouquet*: intense crispy notes of raspberry and blackberry.

*Flavour:* gracefully structured with a pleasant balance between minerality and freshness.

### \* PAIRINGS

This rosé pairs well with appetizers as well as light vegetablebased or white meat dishes. It's also pleasant when paired to sushi or spring rolls.

ALCOHOL CONTENT 12% Serving temperature 8-10°C

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