



ROSATEA

**Grape Varieties**

Nero d'Avola

Designation

DOC Sicilia

Type of Soil

Medium texture

Training System

Tendone

Harvest

September

Winemaking Method

Cold maceration for maximum 8 - 10 hours

Ageing

In stainless steel tanks



Pink claret



Notes of exotic fruits like banana and pineapple
intense aromas of red fruit, nice and fresh



Immediately, nice and fresh

Alcohol Content

12,5 % vol.

Serving Temperatur

8 - 10°C

Food Pairing

Pairs well with fish based dishes and also
excellent as an aperitif.