

Varietal: Rose (blend of native varietals)

Where: Central and Western Sicily
Average 200' – 700' in elevation

Soils: Mixed; predominantly limestone

Farmed: Vertical Shoot Trellis & bush trained
Medium high density planting

Harvest: mid-late September

Cellar: Cold maceration to bring out freshness of fruit.
Soft pressing followed by fermentation at moderate temperature; Stainless steel 1-2 months

Taste: Aromas of strawberry and pomegranate with a bright, refreshing finish

Pairing: Seafood, salads, international cuisines

