

VITEADOVEST



ROSSO



APPELLATION: Rosso IGP Terre Siciliane

PRODUCTION AREA: Marsala

ALTITUDE: 200 mt above sea level

VARIETY: Nero d'Avola 50%, Nerello Mascalese 50%

AGE OF VINEYARD: 7 years

FARMING METHOD: natural

HARVEST: manual on the second decades of September

WINEMAKING: skin maceration for 15-20 days. Spontaneous fermentation with wild yeasts. No grape processing, no addition with SO₂ or other chemicals. Soft pressing with traditional hydraulic basket press

AGEING: 1 year in steel tanks

ALCOHOLIC VOLUME: 13%

SERVICE TEMPERATURE: 16°C

BOTTLE SIZE: 75cl