

‘TERRITORIALI’ ROSA DEI VENTI

This pure rosé, produced from Nerello Mascalese grapes, best represents the natural elements that surround the estate: sea and wind. Rosa dei Venti combines the fragrant notes of the Mediterranean scrub, the flavor of the sea breeze, and the colors of the sunsets on the beach.

Bright salmon in color. The nose combines the fragrant floral notes of violet, the saline sea breeze, and juicy red fruits. On the palate it is dry, harmonious, pleasant, and slightly spicy. Pairs perfectly with shellfish, grilled white fish, soft cheeses, sushi, and Asian cuisine. Serve at 8-10 °C (46.5-50 °F).

GRAPE	100% Nerello Mascalese
LOCATION OF VINEYARDS	South-western Sicily, Mazara del Vallo countryside, Trapani, San Nicola district
ALTITUDE	25 m / asl (about 80 ft)
TYPE OF PLANTING	Organic, IT-BIO-009
TRAINING AND PRUNING SYSTEM	Single cordon-trained, spur-pruned
VINEYARD PRODUCTION	Rosa dei Venti grapes come from the youngest vineyards of the estate, whose planting density is 4,600 vines per hectare, with a production of about 15 tons.
SOIL	Flat, composed of a medium-textured limestone substrate tending to sandy
VINIFICATION	The fermentation takes place in stainless steel tanks, with a maceration of 2-6 hours, at controlled temperature.
AGEING	In stainless steel tanks, on the lees, for 5 months.
ABV	11.5%
TOTAL PRODUCTION	13,000 bottles
OENOLOGIST	Clara and Annamaria Sala

