

ALBARIA

ROSATO TERRE SICILIANE IGT

The light of the clear sky reflected onto the sea, this is the Albaria, a typical scene of the Salt pans along the Sicilian coast. Here, a fresh rosé wine from Frappato grapes is born.

GRAPE VARIETY

Frappato

TERRITORY OF ORIGIN

Province of Trapani

TERROIR

Soil composition: clayey soil rich in minerals.

Altitude: 20 m above sea level.

Climate: area subject to water stress and at risk of high maximum temperatures due to the distance from the sea.

VINIFICATION AND AGEING

Hand-picked during the last ten days of September. Reductive vinification with soft pressing and subsequent long fermentation at a low temperature. Ageing in steel for 4 months.

TASTING NOTES

Colour: faint red powder.

Aroma: pleasant notes of wild strawberries blended with an intense fragrance of fresh almonds and white flowers.

Flavour: soft, fresh and balanced, with a pleasant sapid finish.

PAIRING

Ideally paired with vegetable omelettes and raw fish. Perfect also with delicately filled pizzas.

Serve at 10°-12°C.

ALCOHOL CONTENT

12% by Vol.

SIZE

75 cl

