

# SANCRISPINO



## TERRE SICILIANE

INDICAZIONE GEOGRAFICA PROTETTA

## ROSATO



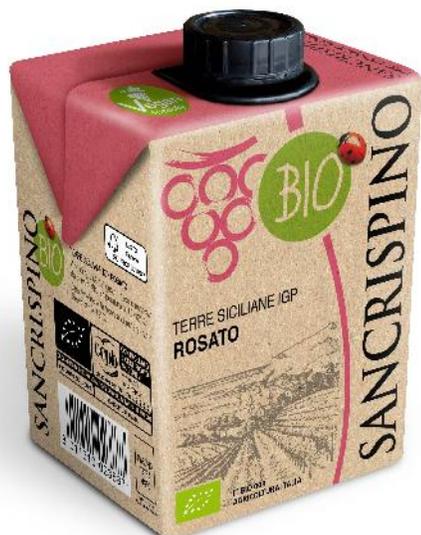
**PRODUCTION AREA:** Sicilian lands

**CAPACITY:** 0,500 lt.

**WINEMAKING PROCESS:** The grapes are de-stemmed and delicately crushed, chilled to 10°C and left to macerate on their skins for approximately 8 hours, giving the must a pink hue. The must is then run off its skins, placed in stainless steel fermentation tanks and then left to rest for 36 hours. Fermentation is carried out using selected yeasts at a controlled temperature of 14-16°C and lasts approximately 10 days.

**TASTING NOTE:** Intense blush color. Aromas of rose, dried flowers, citrus, with soft notes of salinity. Fresh taste of ripe red fruit, orange zest and a long mineral finish.

**SERVING SUGGESTIONS:** Goes well with fish soups, fresh cheeses, grilled vegetables and fish courses.



**GRAPE VARIETIES**

From  
Nero d'Avola grapes



**ALCOHOL**

12,50



**SERVING TEMPERATURE**

10-12°C



**RESIDUAL SUGAR**

2 gr/L.