

Kammuca | Rosè

I.G.P. - Terre Siciliane

TYPE: Still Rosé Wine I.G.P.

COLOR: Elegant pale pink.

BOUQUET: Floral and fruity.

TASTE: Extremely fresh, the memory of freshly picked fruit meets minerality together with hints of pink roses and delicate small white flowers.

PRODUCTION AREA: Western Sicily. 350 meters above sea level.

TRAINING METHOD: Espalier with "Guyot" pruning.

HARVEST: Mid- September.

VINIFICATION: Manual harvest. Cold maceration at highly controlled temperatures between 6-8°C for 36 hours, followed by soft pressing. Fermentation follows at around 14°C for 20 days in stainless steel tanks. The wine is left on the lees for 30 days before being bottled and ready to delight the palate.

ALCOHOL CONTENT: 12% vol.

SERVICE TEMPERATUR: 8°-10°C.

PAIRINGS: Alt pairs excellently with fish-based first and second courses, white meats, and shellfish. Excellent as an aperitif.

ALLERGENS: Contains sulphites.

DRINKABILITY: 4/5 anni.

FORMAT: 0,750 ml.



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