



Perricone 100%



deep, shimmering pink gold



pink rose, wild strawberry and red orange, as well as pink pepper and pomegranate



cheerful and exuberant, with a good acidity; strawberry, pink pepper and also the red bitter

Harvest period: first decade of October

Winemaking system: cryomaceration for one night with selected Sicilian indigenous yeasts

Vinification and aging in stainless steel silos at controlled temperature for 5 months

Sugar cane fiber corks (no smell of cork, biodegradable, zero carbon footprint)

Alcohol content: 13.5% vol.

Serving temperature: 12 ° C

This Perricone rosè comes from a challenge: to demonstrate that it is possible, with great grapes, to obtain a great rosé, fresh and pleasant, but with a good structure. We extract the must of our best grapes, after a few hours from the crushing, and then we vinify it as a white, obtaining an intense and fragrant rosé, brilliant and easy to pair, especially with vegetables.



1° Classified
Best Rosè wine
of the competition



2016: 90 Punti
2017: 90 Punti
2018: 91 Punti
2019: 94 Punti


TERRE DI GRATIA