



GIASIRA ROSATO 2024

Denomination: IGT Terre Siciliane

Grapes: Nerello Mascalese 100%

Certification: Organic - IT BIO 006 D67W

Annual production: 5,500 bottles

Production area: South-eastern Sicily, Rosolini (SR) -
Contrada Ritillini

Soils and climate: calcareous soils, at an altitude between 180 and 250 m above sea level, Mediterranean climate with significant day-night temperature ranges

Training system: VSP (Vertical Shoot Positioning) with Guyot pruning

Planting density: 5,000 vines per hectare, with yields of 60 q/ha

Harvesting: manual harvest in the first half of September

Vinification: soft crushing of the grapes, maceration few hours on the skins, static decanting and vinification in stainless steel tanks at controlled temperature

Ageing: maturation on fine lees in stainless steel tanks for 6 months and in bottle for 3 months

Alcohol content: 12,5% vol

Total acidity: 5,55 g/l

Ph: 3,14

First vintage: 2022

Bottle size: 0,75 l

Tasting notes:

Apperance: rose petal color with coppery reflections

Nose: complex bouquet, ranging from floral notes of rose to fruity notes of wild strawberries and currant, with delicate spicy hints of white pepper

Palate: fresh and pleasantly savory, with a good persistence and a velvety finish

Food pairing:

very versatile wine to drink as an aperitif or with crudità of sea or shellfish but also excellent with pizza