



GIASIRA ROSSO 2024

Denomination: IGT Terre Siciliane

Grapes: Nero d'Avola e Merlot

Certification: Organic - IT BIO 006 D67W

Annual production: 2.500 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 spurred cordon pruning

Planting density: 5.000 vines per hectare, with yealds of 60-70 q/ha

Harvesting: manual harvest in the second half of September

Vinification: fermentation in stainless steel, with long maceration on the skins at controlled temperature

Ageing: maturation in steel tanks for 9 months and a small part in barriques and in bottle for 3 months

Alcohol content: 13% vol

Total acidity: 5,87 g/l

Ph: 3,28

First vintage: 2010

Bottle size: 0,75 l

Tasting notes:

Appereance: intense ruby red color

Nose: fresh, elegant with a rich bouquet of red fruits and vegetable hints

Palate: full-bodied and savory, with a delicate polyphenolic structure, softness and persistence, which make it extremely drinkable

Food pairing:

Excellent to accompany with vegetable pies, pizza, medium-aged cheeses and with unprocessed dishes