



ROSSO ISABELLA 2023

Denomination: IGT Terre Siciliane

Grapes: Merlot 100%

Certification: Organic - IT BIO 006 D67W

Annual production: 2.000 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 yields of 60 q/ha

Harvesting: manual harvest in the last fifteen days of August

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

Ageing: maturation in barriques for 12-15 months and in bottle for 6 months

Alcohol content: 14% vol

Total acidity: 5,5 g/l

Ph: 3,37

First vintage: 2011

Bottle size: 0,75 l

Tasting notes:

Appearance: intense ruby red colour

Nose: elegant and decisive bouquet, characterized by aromas of small berries and delicate balsamic and spicy hints

Palate: intense, with soft tannins, a good body and great persistence

Food pairing:

It is a perfect wine with cold cuts and aged cheeses but also with grilled meat and game second courses