

SICILY HAS A HISTORY OF WINE-MAKING THAT DATES BACK TO ANCIENT TIMES. FOR MORE THAN 2500 YEARS, SICILY HAS BEEN A SIGNIFICANT CENTER OF THE MEDITERRANEAN VINICULTURE. ARCHAEOLOGICAL AND HISTORICAL FINDS IN THIS AREA, GIVE EVIDENCE OF A WIDESPREAD PRODUCTION, CONSUMPTION AND COMMERCIAL EXCHANGE OF VITICULTURAL PRODUCTS THAT STRETCH BACK TO THE PHOENICIANS AND THE GREEK COLONIES. BLESSED WITH CONSISTENTLY BRIGHT SUNSHINE AND RELIABLY MODERATE RAINFALL, SICILY'S CLASSIC MEDITERRANEAN CLIMATE IS IDEALLY SUITED TO THE PRODUCTION OF ORGANIC WINE GRAPES. THE WARM, DRY AIR MEANS THERE IS LITTLE CHANCE OF ANY MILDEW DEVELOPING, OR ANYTHING THAT MIGHT ROT THE GRAPEVINES. NO NEED FOR PESTICIDES, NOR ARTIFICIAL OR CHEMICAL PRODUCTS. WITH ITS PERFECT ENVIRONMENT, SICILY IS CONSIDERED THE BEST REGION FOR THE PRODUCTION OF ORGANIC GRAPES IN THE WHOLE OF ITALY.

## ROSÉ TERRE SICILIANE IGT

**Grapes:**  
Nero d'Avola (indigenous to Sicily)

**Vineyard:**  
The vineyards are located in Valle del Belice, a hilly land in the western part of Sicily. Vines are trained in the traditional spalliera method.

**Harvest:**  
The grapes are carefully picked by hand in mid September, to ensure the optimum level of acidity is retained, which is vital for this fresh, fruity style of wine.  
The bunches are transported to the cellar through small containers to avoid damages to the grapes.

**Vinification:**  
The grapes are de-stemmed and soft-crushed. We use the salasso method of removing the juice from the bottom of the fermenter - this minimizes skin content, keeping tannins as low as possible, while giving the wine its lovely pink colour. Selected yeasts initiate the fermentation at about 18°C for around 10 days.  
The malolactic fermentation is not carried out in order to achieve maximum freshness in the finished wine.

**Winemaker's notes:**  
A rosé with real southern character, this wine is bursting with ripe fruits. The bouquet is of wild strawberries, and the palate is full of juicy red berry fruit flavours, making this an aperitif, which is hard to beat.  
Perfectly paired with seafood, salads and white meats.

