



Born from bush-trained vineyards on the ancient Kaolin Quarries, from sandy and mineral-rich soil, where ancient fumaroles have colored the rocks and paths, creating an exhilarating polychromy. Fresh yet persistent, it is a blend predominantly of Corinto Nero, with a small share of Nero d'Avola.

Rosa Caolino

TYPE

Dry rosè wine

CLASSIFICATION

Igt Terre Siciliane Rosato

PRODUCTION AREA

Lipari Island (Aeolian Islands, Sicily)

CLIMATE

Temperate, warm, Mediterranean, with frequent temperature changes throughout the day. Windy.

SOIL

Sandy, volcanic, deep, fertile and rich in microelements.

ALTITUDE

350 m.a.s.l.

GRAPE VARIETY

Corinto Nero, Nero d'Avola

TRAINING SYSTEM

Alberello technique (free standing "little trees")

DENSITY OF IMPLANTATION

7.000 stumps per hectare

YIELD PER HECTARE

70 q/ha

FIRST BOTTLED VINTAGE

2014

GRAPE HARVEST

Handpicked with selection of the bunches.

VINIFICATION

Direct pressing of the grapes in a pneumatic press, followed by static decanting at 10-12°C to clear the must. Fermentation at 16-18°C in steel tanks with bâtonnage and lees contact for about 6 months.

Contains Sulphites.

AGING IN THE BOTTLE

At least 2 months.

ESTIMATED AGING CAPACITY

5 years.

TASTING NOTES

Pale pink color with bright salmon reflections. On the nose, it expresses delicate nuances of roses, Mediterranean scrub, and minerals. The taste presents a delicate structure with an acidity that envelops and cleanses the palate for an elegant drinking experience.