



*An unconventional rosé wine, bold yet born from the infinite passion for the pursuit of quality in expressing the potential of the Aeolian terroir. A bottle-fermented wine produced from Pinot Noir grapes, cultivated on the highest terraces of the northwest side of Lipari. It takes its name from the largest active volcano in Europe, also part of the Aeolian island arc, though submerged under the sea.*

# Marsili Rosato

## TYPE

Sparkling Rose'

## METHOD

Ancestral

## PRODUCTION AREA

Lipari Island (Aeolian Islands, Sicily)

## CLIMATE

Mediterranean and continental at the same time, with significant temperature variations between day and night. Very breezy.

## SOIL

Volcanic sand, fertile and rich in trace elements and minerals of volcanic origin such as lapilli, pumice stone, obsidian.

## ALTITUDE

500 m.a.s.l.

## GRAPE VARIETY

100% Pinot Nero

## TRAINING SYSTEM

Alberello technique (free standing "little trees"), with a 1.2 x 1.2 m quincunx planting layout.

## DENSITY OF IMPLANTATION

7000 stumps per hectare

## YIELD

7,0 tons/ha

## PRIMA ANNATA PRODOTTA

2019

## GRAPE HARVEST

Handpicked with selection of the bunches.

## VINIFICATION

Manually harvested grapes are pressed softly. Follows the clarification of the must with static cold clarification and subsequent fermentation in steel at controlled temperatures, and bottling before the end of the alcoholic fermentation.

## Contains Sulphites.

## AGEING IN THE BOTTLE

At least 6 months.

## ESTIMATED AGING CAPACITY

At least 5 years.

## TASTING NOTES

Light pink wine with light and persistent bubbles, the nose is reminiscent of citrus juice and zest, mineral shades, fresh flowers, aromatic herbs. It has a taste of deep freshness and well-integrated flavor, enveloping, tense and dry.