



APRILE

A prelude to summer, with the graceful tones of spring. Nero d'Avola grapes give the nose the characteristic aroma of cherry that pops up in the mouth along with the freshness given by this grape variety and by the low alcoholic content. It may be a very good alternative to white wine as its bouquet goes well with the flavors and scents from the Mediterranean and its acidity can counterbalance fish with high fat content.

Type: Rosé

Appellation: DOC Sicilia

Grapes: Nero d'Avola

Vinification: 12 hours of cold maceration on the skins followed by white vinification at controlled temperatures

Ageing: In stainless steel tanks and bottle

Alcohol: 12.5% vol.

Bottle capacity: 75 cl.

Food pairings: It is an ideal dinner-opener: it is a pleasure to see it in a glass, to smell its fragrances of pomegranate and flowers and then to recognise them on the palate. Pairings with crustaceans are interesting.

Serving temperature:

50-54 °F / 10 -12 °C



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