



MEMORIE

“Memorie: once upon ago...every family had his wine barrel and the rosé wine was a food; a symbol of celebration”.

It introduces itself as a wine aged in barrel, a wine full of stories....

The Nero d’Avola emerges with its delicate varietal notes, cherry and blueberries; long and sapid tasting, and involving body from a long aging in barrel.

Type: Rosé

Denomination: IGT Sicilia

Grape: Nero d’Avola

Trellis System: Espalier, Guyot

Vinification: Skin maceration for few hours, fermentation in barrel

Refinement: 12 months in barrel

Alcoholic proof: 12,5% by volume

Bottle capacity: 75 cl.

Food pairings: because of his acidity and body it is perfect match with champagne meal. We suggest drink it with shellfish; but also faith fish as salmon, risottos, fresh past with truffles. At the and of the meal great with blue cheese.

Serving temperature: 54 – 58 °F/ 12-14°C

Prodotte solo n. 2450 bottiglie



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