



I Versi Rosè

IGT Terre Siciliane

Versi Rosè is a captivating wine thanks to its pale pink nuance and its delicate bouquet, releasing aromas of exotic fruit and spices. On the palate, it displays a pleasant feel of freshness and saltiness that best matches rich aperitifs and tasty dinners.

Appellation: Rosato IGT Terre Siciliane

Training system: counter-espalier with Guyot pruning

Planting density: about 3600 plants per hectare

Yield per hectare: 100 quintals

Type of soil: medium-textured

Altitude: 100-200 meters above sea level

Harvest time: from late august

Winemaking: 12 hours of cold soak on the skins followed by white vinification process at controlled temperature.

Aging: in stainless steel tanks and in bottle

Bottle capacity: cl 75

Service temperature: 8-10 °C

First vintage of production: 2004

TASTING NOTES

Color: pale pink

On the nose: its bouquet reveals aromas of exotic fruits and spices.

Taste: the palate reveals pleasant fresh and savory sensations.