

# 595 ROSATO CUVÉE TRADIZIONALE

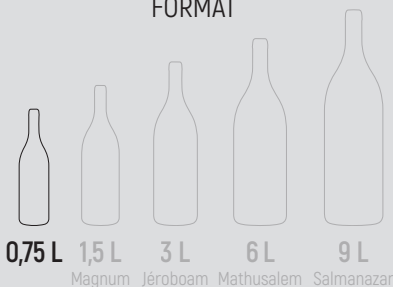
Sicilian red grapes



ALCOHOL CONTENT  
11,5% Vol.

SERVING TEMPERATURE  
6-8° C.

FORMAT



AWARDS

SICILIA IN BOLLE 2025  
1° Classificato, Giuria Ristoratori

The name of the 595 line refers to the altitude of the original vineyards. Soft, enveloping, and well-balanced. A fine and persistent brut rosé made with the traditional method, expressing the aromas and scents of the Sicilian hills, fully reflecting its territory of origin. Among the most appreciated cuvées of Colomba Bianca, it is born from a selection of vineyards particularly suited to the production of sparkling wine grapes. Noble and delicate, Rosé 595 is characterized by a smooth and silky perlage that introduces warm and sumptuous aromas of red fruits, along with notes of yeast and brioche.

## AGRONOMIC DATA

### ANNUAL PRODUCTION

10.000 bottles.

### VITICULTURE

Sustainable/integrated farming.

### VINEYARD LOCATION

Between the hills of Vita and Salemi.

### ALTITUDE

500-600 m.a.s.l.

### SOIL

Chalky.

### TRAINING SYSTEM

Guyot.

### PLANTS/HA

4.000.

### YIELD Q/HA

10.

### HARVEST

Manual in 10-15 kg crates. Third week of August.

## OENOLOGICAL DATA

**SULPHITES CONCENTRATION:** Low content of sulphites, 50% of the maximum limit..

**FOAM FORMATION:** The red grapes are hand harvested and accurately processed. The pressing is soft and gradual, with the only extraction of the top quality must. First, basic wines blend together in order to reach the ultimate Cuvée. Once the liqueur de tirage is added, refermentation starts, while bottling takes place in traditional champagne bottles sealed

with crown caps. This is the stage where second fermentation occurs, at 14°C for 30 days, with a rest on lees for about 24/36 months. When disgorging, the liqueur de expédition is added and finally capped and packaged.

**REFINEMENT IN BOTTLE:** 36/40 months.

**AGEING POTENTIAL:** 3 years after disgorgement.



### COLOUR

Antique rose, brilliant.



### PERLAGE

Fine and persistent.



### FOOD MATCHING

Ideal with fish starters and aperitifs, game, and white meats.



### BOUQUET

Enticing notes of raspberry, strawberry and cherry mingle with scents of dried fruit and yeast.



### TASTE

Structured body, fresh and slightly savoury. Pleasant and spicy, with good persistence on the finish.