

PRINCIPE DI GRANATEY ROSÉ



Firm, intense, with strong character. A Nero d'Avola pure that enhances the varietal characteristics of the vine telling the story and tradition of our hills. Grapes are hand harvested when perfectly ripe (this process is typical of white wines). Fermentation takes place in contact with skins for two weeks, followed by ageing in stainless steel tanks until it is time to bottle. Authentic, distinct, Nero d'Avola Principe di Granatey is dominated by delightful scents of wild berries combined with notes of oriental spices. A beautiful rosé with great structure and harmony.

DENOMINATION: I.G.P. Terre Siciliane.

SENSORIAL ANALYSIS



COLOUR: Antique rose.



BOUQUET: Bouquet of pink grapefruit, red fruit and cherry blossom.



TASTE: Fine and elegant on the palate, with excellent acidity and good persistence.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with appetizers, white meat, game, fish-based first and main courses, crustaceans.

RECOMMENDED GLASS: Tulip-shaped glass.

SERVING TEMPERATURE: 10-12°C.

ON THE MARKET

ORIGIN OF THE NAME: It derives from a fantasy story based on a prince living in the area of Granatello (Campobello di Mazara) during the XIX century.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Sustainable/integrated farming.

GRAPE VARIETY: 100% Nero d'Avola.

VINEYARD LOCATION: High hill, land of Campobello di Mazara.

ALTITUDE: 300-500 m.a.s.l.

SOIL: Medium-texture, clayey.

TRAINING SYSTEM: Espalier with Guyot pruning.

PLANTS/HA: 4.000.

YIELD Q/HA: 100.

HARVEST PERIOD: First and second decade of September.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 12,5% Vol.

VINIFICATION: Grapes are crushed and allowed to macerate under press, in contact with skins at cold temperatures for a few hours, followed by a delicate pressing. After natural settling, alcoholic fermentation takes place in steel tanks at controlled-temperature of 16°C.

REFINEMENT IN BOTTLE: 3 months before commercial release.

AGEING POTENTIAL: 2 years.