



## VITese ROSÉ

Light, sapid and mineral. A delicate and fine rosé, 100% Nerello Mascalese, coming from one of the main distinct red grape variety of Sicily that provided wonderful assorted nuances. The result is an intense organic wine of opulent notes, showing great uniqueness. Grapes are hand harvested and vinified in white in short contact with skins, through soft pressing. Fresh and embracing, Vitese Rosé shows a wide aromatic range and a fine structure. Remarkable fruit scents rich in herbs, spices and flowers offer a unique and extraordinary pleasing sensory experience.

**DENOMINATION:** D.O.C. Sicilia.

### SENSORIAL ANALYSIS



**COLOUR:** Antique rose.



**BOUQUET:** Fresh and delicate on the nose. Enticing aromas of Sicilian citrus fruit mingle with floral notes of jasmine alongside fruit tones of green apple, melon and yellow peach.



**TASTE:** The mouthfeel is fruity, light and well-balanced, with remarkable notes of white peach, elderberry and passion fruit.

### HOW TO TASTE IT

**FOOD MATCHING:** Ideally served with light and delicate dishes. It pairs with fish-based appetizers and main courses; it also goes well with white meat and boiled vegetables.

**RECOMMENDED GLASS:** Flûte glass with a wider bowl.

**SERVING TEMPERATURE:** 8-10°C.

### ON THE MARKET

**ORIGIN OF THE NAME:** It derives from the homonymous farm located in Vita, municipality in Trapani.

**FORMAT:** 75 cl.

**PACKAGING:** 6 bottle cardboard boxes (vertical).

### AGRONOMIC DATA

**VITICULTURE:** Organic farming.

**GRAPE VARIETY:** 100% Nerello Mascalese.

**VINEYARD LOCATION:** Among the hills of Vita, Calatafimi and Segesta.

**ALTITUDE:** 500/600 m.a.s.l.

**SOIL:** Medium-texture, chalky.

**TRAINING SYSTEM:** Espalier with Guyot pruning.

**PLANTS/HA:** 4.000.

**YIELD Q/HA:** 100.

**HARVEST PERIOD:** Third week of August.

**HARVEST METHOD:** Manual.

### OENOLOGICAL DATA

**ALCOHOL CONTENT:** 12% Vol.

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

**VINIFICATION:** Grapes are gently destemmed and allowed to macerate for a short period. Then soft pressed, while the must obtained is clarified through settling.

**REFINEMENT IN BOTTLE:** 3 months before commercial release.

**AGEING POTENTIAL:** 2 years.

### VINTAGE 2020



**GILBERT&GAILLARD 2020**  
Gold Medal