

CORVO
DAL 1824

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Corvo Rosa

VINTAGE

2023

TYPE

Rosé wine

DESIGNATION OF ORIGIN

TERRE SICILIANE INDICAZIONE GEOGRAFICA TIPICA ("Terre Siciliane" Protected Geographical Indication)

PRODUCTION AREA

South-central Sicily

GRAPE VARIETY

Native Sicilian varieties and international varieties

ALTITUDE

100-250 metres above sea level

HARVEST

From the second week to the fourth week of September

VINIFICATION

The vinification of each grape variety respects the potential developed on the vine, which makes it possible to carefully extract the aromatic profile. After unloading the grapes, they are left to macerate on the skins for a while, which is necessary to extract the colour that will give our wine its pink colour. After the grapes have been gently pressed, it is time for fermentation, where the wine remains in contact with its yeasts for at least four months, giving it depth and persistence on the palate



Tasting notes



Colour

Pink with bright, luminous hues



Bouquet

It has an elegant and sophisticated bouquet, with floral hints of violet, wild strawberry and talc



Flavour

A fresh and elegant taste, highly drinkable



Wine longevity

2 years



Alcohol content

11.5% vol.



Pairings

Versatile at the table, try it with the classic roast tuna steak, four-cheese pizza or soya spaghetti with vegetables



Serving temperature

10-12° C



First vintage produced

1968



Formats

75 cl