

Glicine 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 third week of August to the second week of September

VINIFICATION

The rosé vinification of each grape variety respects the potential developed on the vine to extract the full aromatic potential of this

sophisticated wine. Once the grapes have been unloaded, they are left to macerate on the skins for a short time in order to extract the colour necessary to obtain a powder pink hue. The grapes are gently pressed and the must fermented, which allows the wine to retain its sophisticated aromatic complexity. Once fermented, the wine rests on the yeasts for at least four months, which gives it depth and persistence on the palate

AGEING

Once it has been bottled, it is kept in the cellars for a month before being put on the market



Tasting notes



Colour

Powder pink



Bouquet

Elegant and delicate aromas of rose, violet and wild strawberry



Flavour

Sophisticated, pleasantly fresh and delicate on the palate. Slightly fruity, with a persistent finish and aromatic freshness



Wine longevity

2 years



Alcohol content

11.5% vol.



Pairings

Superb as an aperitif. It is best paired with flavourful fish dishes, white meats and medium mature cheeses. To be enjoyed with pizza and sushi



Serving temperature

10-12° C



First vintage produced

2018



Formats

75 cl