



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE

ROSÈ CORLEONE

Denomination: IGP (Indicazione Geografica Protetta) Terre Siciliane.

Production area: Western Sicily, in the lower Monrealese area on the border with the territories of the Municipality of Corleone.

Grapes used: Nerello Mascalese (100%).

Vineyard: On a medium hill at 400 meters above sea level. Trained in counter-espalier, Guyot pruning with 8-10 buds per plant. Planting density 4400 vines per hectare. On the medium hill at 400 meters above sea level. Trained in counter-espalier, Guyot pruning with 8-10 buds per plant. Planting density 4400 vines per hectare.

Ground: Of medium texture with a clayey tendency and black colour, rich in potassium and medium calcareous.

Harvest: First ten days of September.

Bottling: Single lot.

Fermentation: In white, after light cold maceration at 10°C. for 18 hours. Ferments in steel and at low temperature.

Malolactic: No.

ORGANOLEPTIC CHARACTERISTIC

Color: pale pink.

Aroma: recalls the scents of a beautiful bouquet of flowers with a finish of freshly broken strawberry leaves.

Taste: fresh, tasty, pleasantly persistent.

Accompaniment: He prefers seafood salads, raw fish and shellfish. It is worth trying with vegetables and cheeses. Excellent as an aperitif.

Service temperature: 10°-12°C.

