

PITHOI

Rosato da uve Nero d'Avola



DESCRIPTION:

In ancient times "Pithoi" were anforas used for the fermentation of quality wines, they gave the wine special taste and scent. Pink brilliant colour, intense and fruity scent. Dry taste, savoury and well balanced. Combine with fish dishes, cold cuts, delicate cheeses.



CLASSIFICATION:

I.G.P Terre Siciliane

VINEYARD LOCATION:

Hyblean Hills

SOIL AND ALTITUDE:

Red sandy soil, 170 m. asl

GRAPES VARIETIES:

100% Nero d'Avola

TRAINING SYSTEM:

Trained in the counter-espalier system and pruned in spurred cordon

AGE OF VINEYARD:

10 - 15 years

YIELD PER HECTARE:

100 Q.

VINIFICATION:

24h crio-maceration with skins and cold fermentation

AGEING:

3 months in steel and 1 month in bottle

ALCOHOL:

12,5% vol.

FORMATS:

bottle cl. 75

SERVING TEMPERATURE:

12° - 14°