

Rosé 2024

Sicilia DOC

40% Nero d'Avola, 40 % Syrah, 20% other varieties



FIRST VINTAGE
2007

DISTRICT OF VINEYARDS
Menfi (AG)

VINEYARDS
Dispensa, Gurra

WINERY
Dispensa



CERTIFIED
Organic Wine; SOStain®;
10.1 B



A restyling, in line with the new image of La Segreta, where the illustration and the name take center stage on the label. An arrangement of Damask Roses, also known as the "painters' roses," an ancient and spontaneous variety known for its great quality and for its heavenly fragrance.

Characteristics that we also find in our wine, from Nero d'Avola and Syrah grapes supplemented also with a small part of Sauvignon Blanc, for a modern and elegant Rosé.

TYPE OF SOIL: at Dispensa average depth tending to chalk, almost without structure, moderately limey; at Gurra moderately deep with little lime, absent structure and very chalky.

ALTITUDE: 70-75 metres above sea level

YIELD PER HECTARE: Nero d'Avola 90 quintal; Syrah 80 quintal.

TRAINING SYSTEM: espalier with spurred cordon and Guyot pruning systems.

PLANTING DENSITY: 4.545 plants per hectare.

METHOD OF CULTIVATION: according to the criteria of organic agriculture and the SOStain® protocol; ground cover with beans, vetch and wild plants to augment the organic substance and nitrogen content, assisting the vitality of the soil's microfauna; plant health sustained with sulphur and copper in minimal quantities; phytophages deterred with useful insects, sexual confusion and applications of natural restoratives such as zeolite, kaolin and vegetable extracts.

HARVESTING PERIOD: 8th August-5th September.

VINIFICATION: similar to that of a white wine; the grapes are picked, placed in small trolleys and refrigerated at about 15-16 °C. Once at the winery the grapes are destemmed, then sent to the press for a short maceration of about one hour to achieve perfect tone through the extraction of colour from the skins.

The must obtained remains at about 8-9 °C in static decantation for 36 hours. The clear part is

then decanted and ferments at about 14-16 °C for 8/10 days. After about 5 days and at the end of fermentation in stainless steel tanks of 210/264 hl the wine is racked and lightly macro-oxygenated, leaving it on the finest lees with weekly stirring to favour the fixation of the anthocyanins, the aromas and the increase in tasting volume; finally it is blended and bottled.

MATURATION: in stainless steel.

BOTTLING: December 2024.

ALCOHOL CONTENT: 12,50% vol.

TOTAL ACIDITY: 7,05 g/l

PH: 3,16

AGEING CAPACITY: drink at once to enjoy its freshness.

BOTTLE SIZE: 0,75 l, 1,5 l, 3 l

WEIGHT OF BOTTLE: 500 g (0,75 l)

CORK: STELVIN®.

TASTING NOTES: A color that perfectly expresses the mood: pearl pink, like the inner shell layer of an oyster. Aromas of small pastries, currants, Sicilian wild strawberries; deeper hints of plum and pineapple. Very supple, with just a hint of acidity. Extremely pleasant taste, it does not tire and drives you to another sip.

PAIRING: together with toasted almonds, quality chips and Nocellara del Belice olives as an aperitif. But ideal with Sicilian street food. Also perfect with fried fish and seafood. Better yet if with a sea view...

NOTES ON THE VINTAGE - MENFI 2024

There is no doubt that this year's harvest in Sicily will be remembered for low production, however, the quality is excellent, particularly in some areas and for many varieties. As far as weather goes, there was little rain in the fall and winter, some between spring and early summer, and a few showers in September; the water balance was decidedly in deficit, followed fortunately by a cooler than usual summer. As a result, the vines reduced activity, with less flowering and looser clusters, and the harvest began about 15 to 18 days earlier, aided by soil and ambient temperatures. The grapes arrived at the winery in perfect health and in impeccable shape, thanks to this early start. In Menfi the harvest was summery and bright, with excellent quality for the reds, both native and French, particularly Nero d'Avola and Syrah.