

# Rosé 2025

Sicilia DOC

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

*A restyling where the illustration and the name take center stage on the label to immediately underline his contact with the Sicilian environment. 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.*

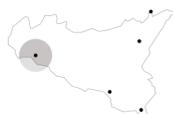


**FIRST VINTAGE**  
2007

**DISTRICT OF VINEYARDS**  
Menfi (AG)

**VINEYARDS**  
Dispensa, Gurra

**WINERY**  
Dispensa



**CERTIFIED**  
Organic Wine; SOStain®;  
10.1 B



**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:** 9<sup>th</sup>-26<sup>th</sup> August.

**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 2025.

**ALCOHOL CONTENT:** 12,50% vol.

**TOTAL ACIDITY:** 6,55 g/l

**PH:** 3,10

**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 contemporary colour, pearl pink, like the inside of an oyster, slightly richer than in recent years. Aromas of *petit fours*, currants, and pomegranate; deeper notes of plum, pineapple, green tea, rosehip, and wild apple. Very smooth on the palate, with just a hint of acidity. Extremely pleasant taste, which does not become tiresome and invites you to take a second sip.

**PAIRING:** Ideal as an aperitif with toasted almonds, high-quality chips, Nocellara del Belice olives, or Sicilian street food. Also perfect with fried fish and seafood.

## NOTES ON THE VINTAGE - MENFI 2025

A good harvest overall, and an excellent one in the higher vineyards: Ulmo, Monte Cirami and Maroccoli performed exceptionally well thanks to the cool soils and the presence of woods and Mediterranean scrub, which promoted complete and harmonious ripening, with a balance between quality and quantity. It was also a perfect vintage – or at least one with maximum potential – for reds made from French grapes and the best for Sauvignon Blanc, which will be used to make Alastro and, to a lesser extent, our Rosé.