

DAL 1697

SANTA TRESA

Rosa di Santa Tresa Rosé Terre Siciliane IGP

For ancient civilisations, the rose was the “flower of silence.”

Grapes 50% Nero d’Avola, 50% Frappato

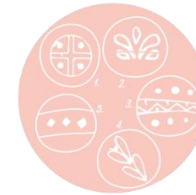
Harvest The Nero d’Avola and Frappato grapes are harvested by hand and put in small containers of 15kg. The Nero d’Avola is harvested around the middle of September and the Frappato at the end of the month.

Vinification We chill the grapes overnight in a refrigerated room to lower the temperature to 6-8°C, thereby protecting the aromatic characteristics of the grapes. The colour of “Rosa di Santa Tresa” is created thanks to a natural maceration on the skins in the pneumatic press, at a cool temperature, for 2 hours for the Nero d’Avola and 4 hours for the Frappato. The grapes are very delicately pressed to a maximum of 0.6 bar. The must is kept overnight at a 10°C to allow natural sedimentation. This is followed by fermentation being initiated, which takes place at a temperature of about 17°C for approximately 12 days.

Ageing Once fermentation is completed, the two wines are blended together and left on the fine lees for 3-4 months before bottling.

Tasting notes The blending of these two grape varieties gives an authentic rosé, which is truly Sicilian. A beautiful pale pink colour, with hints of copper, there are lovely notes of berries on the nose, with hints of violets and roses. The palate is elegant and persistent, with raspberry and wild strawberry fruit and excellent acidity.

To Serve Rosa di Santa Tresa is extremely versatile, going perfectly with light vegetable or fish dishes, or white meat. It’s also ideal with sushi, or as an aperitif. Serve chilled at around 10-12 C°.



The label symbolises characters found on ancient ceramics.

