



DAVOLAROSA

Sicilia DOC

FIRST VINTAGE	TYOLOGY	GRAPES	VINEYARDS
2016	Charmat method with good structure	100% Nero d'Avola	Niscemi (CL)

A sparkling rosé with a Sicilian character, made from the best Nero d'Avola grapes from the Feudi del Pisciotto vineyards: fine and persistent perlage, fresh and intense bouquet, great flavor and drinkability.

Tasting notes: a nice perlage and a brilliant and tenuous coral pink colour. The nose is intense and delicate with seducing notes of roses and citrus fruits. The palate is harmonic, fruity and savoury, with a fresh and long finish.

Pairing: the freshness and incredible persistence of this sparkling wine makes it a perfect accompaniment with every meal - in particular fish.

Municipality of production: Niscemi (CL)

Soil type: loose

Vineyard altitude: 100 mt. s.l.m.

Training system: spurred cordon

Planting density: 6.000 plants per hectare

Grape yield per hectars: 60 Ql

Harvesting period: the last week of september

Vinification: in steel with charmat method

Malolactic fermentation: done

Aging: in steel

Duration of the aging in bottle: 3 months

Available formats: 0,75 l

