



BALDOVINO ROSE'



TECHNICAL SHEET

Appellation:	Terre Siciliane –Indicazione Geografica Protetta (IGP)
Production Area:	North-Eastern Sicily
Type of Soil:	Medium-textured. Rich in nutritive elements (potassium, magnesium, calcium, iron, zinc)
Grape Varieties:	Nero d'Avola
Blend of Grapes:	Nero d'Avola 100 %
Training System:	Cordon spur pruning, with wooden stakes and stainless steel wires
Vines per Hectare:	About 3.000
Yield per Hectare:	About 90 Quintals
Yield per Vine:	About 3 Kg
Vinification:	The grapes are soft pressed. After a cold maceration in press for 24 hours at 10°-12°C, the must is fermented at controlled temperatures
Aging:	The wine ages in tanks and then at least two months in the bottle before release

ANALYTICAL DATA

Alcoholic Content:	12.5%
Total Acidity:	5,8
Residual Sugars:	< 4 g/l

ORGANOLEPTIC FEATURES

Color:	Pink
Description:	Very bright soft rosé, it offers a flowery and fruity bouquet, with pleasant notes of pomegranates and currants, on a wild strawberry background. In the mouth it is lively, thanks to crisp acidity and agreeable sapidity, well balanced by the perfectly balanced softness.
Storage Temperature:	16°C
Serving Temperature:	11-12°C
Suggested Glass Type:	Medium-size tulip glass
Serving Suggestions:	Match with hot and cold seafood starters, raw fish (especially shellfish) and first courses based on vegetables. We also recommend it with fried fish, fresh cheeses and second courses of roasted fish
Aging Potential:	2 years