

TERRE SICILIANE
TYPICAL GEOGRAPHICAL INDICATION
SICILIA



Variety

Catarratto and Trebbiano

Organoleptic characteristics

Colour: Straw yellow

Bouquet: Fresh

Flavour: Enveloping in the mouth

Training

Production Area: Volcano Etna (Sicily)

Soil Type: medium textures

Training system: Spurred cordon

Harvest period: August/ September

Climate: Dry/ Humid

Packaging

Glass bottles: 0,75l

N° of bottles in box: 6

Serving suggestion

It is perfect complemente to shellfish and fish recipes

Serving temperature: 10-12 °C

Alcohol content: 12-13% Vol

TERRE SICILIANE
TYPICAL GEOGRAPHICAL INDICATION
SICILIA



Variety

Nero d'Avola and Nerello Mascalese

Organoleptic characteristics

Colour: Intense Red
Bouquet: Viney
Flavour: Soft and velvety

Training

Production Area: Volcano Etna (Sicily)
Soil Type: Medium texture
Training system: Spurred cordon
Harvest period: September/ October
Climate: dry/humid

Packaging

Glass bottles: 0,75l
N° of bottles in box: 6

Serving suggestion

Suitable with roasted,boiled and red meat

Serving temperature: 18-20°C

Alcohol content: 13-14% Vol

SPARKLING WINE
EXTRA DRY
SICILIA



Variety

Catarratto and Trebbiano

Organoleptic characteristics

Colour: Straw yellow with green reflections
Bouquet: Fruity
Flavour: full and harmonious

Training

Production Area: Volcano Etna (Sicily)
Vineyards in Ha: 2
Exposition: North/East
Altitude: 700 metres above sea level
Soil Type: Volcanic
Vineyards age: 25
Planting density for hectare: 8000 plantes
Training system: Bush
Ql. Grapes/ha: 40 about
Yield for hectare: 50% about
Harvest period: November
Climate: hot- humid

Packaging

Glass bottles: 0,75l
N° of bottles in box: 6

Serving suggestion

Special sicilian blend perfect as a pairing to shellfish and fish recipes, or for aperitif and in cocktails preparation

Serving temperature: 10°C

Alcohol content: 12-13% Vol


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NERELLO MASCALESE
DENOMINATION OF CONTROLLED ORIGIN
SICILIA



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Variety

Nerello Mascalese

Organoleptic characteristics

Colour: Ruby Red
Bouquet: Blackcurrant, cherry and spices
Flavour: fresh, fine balanced and rich

Training

Production Area: Volcano Etna (Sicily)
Vineyards in Ha: 50
Exposition: North
Altitude: 700-800 metres above sea level
Soil Type: Volcanic
Planting density for hectare: 5000 plantes
Training system: Spurred cordon
Ql. Grapes/ha: 70-80 about
Yield for hectare: 75% about
Harvest period: October/November
Climate: Hot-humid

Vinification

Maceration of skins in days: 30
Fermentation equipment: Steel fermenters
Duration of fermentation in days: 10-15
Fermentation temperature in C°: 22-24
Malolactic fermentation: yes

Refinement

Wood ageing: 3 months in oak barrels
Bottle ageing: 3 months
Type of wood: oak from Slavonia

Packaging

Glass bottles: 0,75l
N° of bottles in box: 6

Serving suggestion

All types of meats, games, cold cut and cheeses

Serving temperature: 18-20°C

Alcohol content: 13-14% Vol
