

ROSÉ

D.O.C. SICILIA

Grape variety 50% Nero d'Avola, 50% Syrah

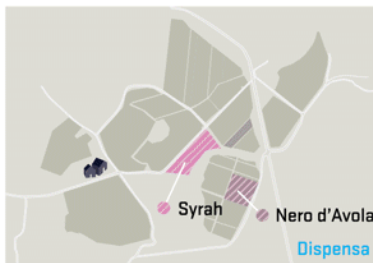
Area of vineyard Menfi (Agrigento)

Vineyard Dispensa

Winery Dispensa



Our Rosè, fresh and fruity, contains all the feelings of a Sicilian summer. Its colour is that of a summery sunset. The fresh aromas of strawberry make it a wine most marvellously friendly and easy to drink. Enjoy Planeta's Rosè in good company, as an aperitif with tapas, raw fish, fresh salads or even just with seasonal fruit.



Vinification Similar to that of a white wine; destemming and crushing, then soft pressing and a brief maceration of about 1-2 hours to achieve the ideal extraction of colour. The must so obtained, after being decanted, is racked and fermented at 15°C for 18 days

Ageing potential To drink within the year following the harvest

Tasting notes

Color Pale pink with light fuschia veining and tones similar to the interior of a strawberry

Nose Wafts of red berried fruit like Ribera wild strawberries and pomegranate. In the background floral and tropical aromas.

Fresh young and primary aromas of fermentation

Palate Fresh and mineral, flowing with a fine acidity

Food matching Ideal as an aperitif and with raw fish

Planeta home-made dishes Fried seafood, pasta with fish roe, fried artichokes

Sicilian dishes Garlic bread with basil and tomatoes, salami made from Nebrodi black pigs, salad with chicken, olives and lemon, sweet and sour pumpkin

La Foresteria dishes "Salamoreci" tomatoe soup foam with croutons, celery and basil, dried tomato paté and Passito di Noto

Interfood Road Show, Curitiba 19/03/2014.