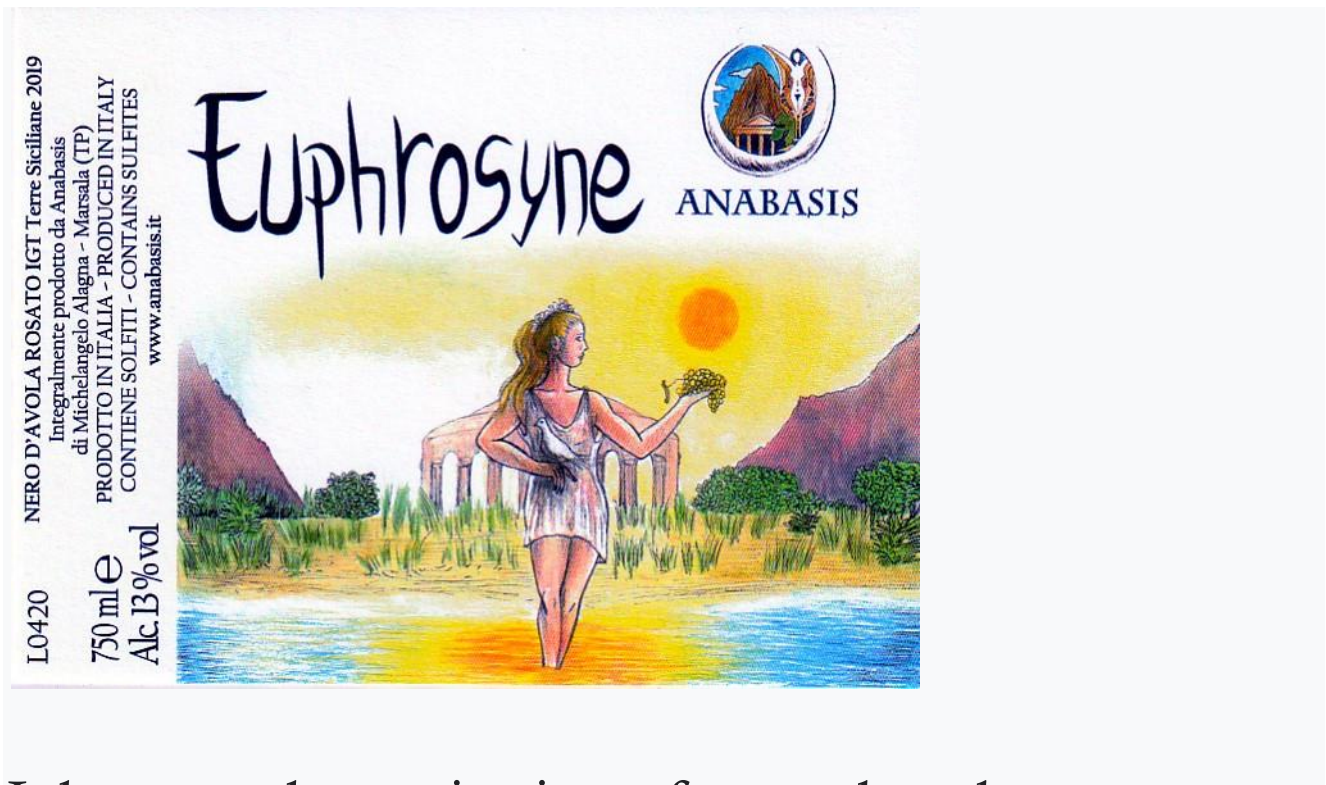


EUPHROSYNE



It happens that an instinct of strength and power becomes a graceful symphony in harmony with the laws of nature, as a result of a feminine virtue that makes everything it touches more beautiful.

Euphrosyne Nero d'Avola Rosato IGT Terre Siciliane is the grace that even a red grape is able to express under such an effect. It is the wine of the joy of living, letting everything flow: the uniqueness of an unrepeatable moment that must be lived in its fullness before it disappears.

Wine making note

Nero d'Avola, in this part of Sicily retains a high acidity and lends itself quite well to rosé vinification. Delicate aromas emerge that are not noticed when it is vinified in red.

Reached the technological maturity, the grapes are gently harvested and de-stemmed. The must is separated immediately without any contact with the skins. Even the slightest contact would turn it red. The must is clarified by decantation. Then begins a fermentation with the inoculation of selected yeasts which lasts about 10 days at a controlled temperature of 16 °, followed by a period “sur lie” and a maturation in steel barrels for 6-8 months.

It has a residual sugar of about 2,5 grams per liter.



Euphrosyne Rosato

Grape: Nero d'Avola
IGT Terre Siciliane

Alcol: 14.00% vol ca.

Colour: pink

Consistency: medium

Perfume: very intense,
persistent. Red berries,
pomegranade

Taste: intense,
armonic, mineral
notes

Yield per Hectare: 50 ql

Harvest: last decade of
August

Aging: six months in
steel barrel