

GORILLA

ROSATO TERRE SICILIANE IGT



Grapes:	80% Nero d'Avola – 20% Nerello Mascalese
Appellation:	TERRE SICILIANE IGT
Production area:	Sicily Region
Climate:	Sicily, the "land of the sun", has a Mediterranean climate along the coasts. In the inland areas instead the climate becomes slightly more continental at hilly levels, with moderately cold winters and hot summers
Harvest:	End of August
Storage time:	1/2 years
Bottle size:	750 ml
Serving temp.:	10/12 °C
Alcohol content:	12,5% Vol



Light rosé colour



Elegant bouquet with notes of acacia flowers



Dry, soft and well-balanced on the palate; round and full bodied structure



Ideal as aperitif. Excellent with fish dishes.

VINIFICATION: The must is left on the skins for about 12 hours at controlled temperature to give the wine its characteristic pale rosé colour. After soft-pressing the must is left to ferment at a controlled temperature between 16/18°C, in stainless steel vats, in order to exalt its freshness and aromatic notes. The wine is then stored at 17-18°C in stainless steel tanks until bottling.