

VURRIA NERELLO MASCALESE ROSATO

Vurria Rosato by Di Giovanna is a rosé wine made from Nerello Mascalese grapes vinified in steel. The nose expresses a floral bouquet of pomegranate, citrus fruits and aromatic herbs. On the palate it is fresh, harmonious and persistent with a mineral finish.

CHARACTERISTICS

Denomination IGP Terre Siciliane

Variety 100% Nerello Mascalese

Alcohol 13.0%

Production 15,000 bottles

Vineyard Early harvest at Paradiso in Contessa Entellina from 30 year old vines, organically grown

Altitude 1,600 feet

Soil Tufaceous

Vinification Soft pressing on the skins for 3 hours, fermentation in stainless steel

Aging 6 months on the fine lees in stainless steel

Production philosophy Certified Organic, Vegan friendly



DESCRIPTION

Vurria Nerello Mascalese Rosato was first made in 2004 in the family cellar. Brothers Gunther and Klaus Di Giovanna were among the first in Sicily to pioneer high-quality rosé. Vurria Rosato is made from 100% Nerello Mascalese, which comes from 30 year old vines grown on tufaceous soil in Contessa Entellina. The wine takes its name from a Sicilian poem Vurria, meaning to wish for. The Nerello Mascalese grapes, harvested by hand, are soft pressed for about 3 hours and fermentation follows in steel containers. Aging lasts about 6 months in steel tanks. Vurria Rosato is pale pink with orange hues. The aromas that envelop the nose are expressive with citrus and pomegranate notes, sensations of aromatic herbs and marine nuances. On the palate it is fresh, harmonious, with excellent persistence and a savory finish.

Color Pale pink

Aroma Citrus fruits, wild strawberries, aromatic herbs and mineral notes

Flavour Fresh, elegant, persistent, with a savory finish

AWARDS 91 points - 2017 - James Suckling.

91 points -International Wine Review 2019.

90 points - 2016 - James Suckling, Gilbert & Gaillard - Gold Medal