DI GIOVANNA

CUSTODI DEL TERRITORIO

Di Giovanna Società Agricola s.r.l.
Contrada San Giacomo s.n.c.
92017 Sambuca di Sicilia (Ag) - Italia

@DiGiovannaWine
E-mail: info@di-giovanna.com
www.di-giovanna.com

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 with a mineral finish.

CHARACTERISTICS

Denomination DOC Sicilia
Variety 100% Nerello Mascalese
Alcohol 12.5%
Production 20,000 bottles
Vineyard Miccina DOC Contessa Entellina
Altitude 1,600 feet
Soil Calcareous clay, Tuff
Vininication 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 Rosato is made from 100% Nerello Mascalese, organically cultivated vines grown on tufaceous soil in Contessa Entellina. The hand harvested grapes are soft pressed for 3 hours and fermentation follows in steel containers. Aging lasts about 6 months in steel tanks.

The wine takes its name from a Sicilian poem 'Vurria', meaning to wish for. Vurria Rosato is pale pink with orange hues. Expressive aromas of citrus and pomegranate notes, sensations of aromatic herbs and marine nuances. On the palate it is fresh, harmonious, with a savory finish.

Color Pale salmon
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