

SUALTEZZA 650 ROSÉ

SPARKLING ROSE WINE WITH AN INTENSE PERFUMES OF FRESHLY PIKED FRUIT AND FLOWERS, PARTICULARLY OF CHERRY, STRAWBERRY AND ROSE. WHILE TO THE TASTE PRESENT CHARACTERISTIC FLAVOURS OF FRESH FRUIT.

LABEL DESCRIPTION AND BEVERAGE INSPECTING

Type / Sparkling Wine Brut Rosè Appellation / IGP Terre Siciliane. Grapes / Nero d'Avola 100% Alcohol Content / 12,0% vol. Content / 75 cl.

MANUFACTING PROCESS

Vineyards Production / Is located in the Centre of Sicily (Caltanissetta) C.da Cusatino at 580 meters above sea-level in lime-clay soils. **Period and Method of Harvesting** / First week of September, by hand.

Yield/ 120 q.li per hectare.

Wine Cellar and Bottling / Winery of C.da Cusatino, Caltanissetta - Sicily - Italy.

Vinification / In stainless steel tanks at controlled temperature at 14° C.

Malolattic Fermentation / Not Held.

Elaboration / In autoclave and isobaric bottling.

Conservation Bottled Wine / 16° C.

ORGANOLEPTIC CHARACTERISTICS

Color / Clear Rose.

Smell / Typical fruit flavour especially strawberry rose and cherry.

Perlage / Intense and persistent.

 $\textbf{Taste} \ / \ \text{Very fresh, sourish and rich of freshly pickled fruit flavours}.$

Food Pairing / Appetizers, strong flavoured Fish, white meet and usually on delicate food.

Service temperature / 8° C.

