

# VIGNETI ZABÙ

VINI DI SICILIA



## Sensuale Rosato Terre Siciliane IGT 2021

<b>Grapes:</b>	40% Nerello Mascalese, 30% Merlot, 30% Cabernet Sauvignon
<b>Region:</b>	Sicily
<b>Vineyard Location:</b>	From vineyards located in Sambuca di Sicilia
<b>Exposure:</b>	Southeast
<b>Altitude:</b>	1,312-1,640 feet (400-500 meters) above sea level
<b>Soil:</b>	90% limestone & 10% clay
<b>Vine Training:</b>	VSP
<b>Vine Age:</b>	15-20 years
<b>Time of Harvest:</b>	Early September
<b>Vine Yield:</b>	2.8 tons per acre
<b>Vine Density:</b>	4,500 vines per hectare
<b>Total Production:</b>	15,000 bottles
<b>Vinification Process:</b>	After destemming and crushing, the grapes are soft pressed. Fermentation takes place in stainless steel tanks at 53.6 °F (12 °C) for 20-25 days with the addition of selected dry yeasts.
<b>Aging Process:</b>	Ages in stainless-steel tanks.
<b>Alcohol Content:</b>	13.00%
<b>Dry Extract:</b>	21 g/l
<b>Total Acid:</b>	6.0 g/l
<b>Volatile Acid:</b>	0.2 g/l
<b>Residual Sugar:</b>	3.5 g/l
<b>Ph:</b>	3.28
<b>Tasting Notes:</b>	Pale pink in color. Notes of peach, melon, rose, asparagus, pink grapefruit and marshmallow. Fresh, vibrant and saline. Lightly bitter at the end, smooth finish. Giuseppe Alfano Burruano
<b>Winemaker:</b>	Up to 3 years
<b>Cellaring:</b>	Vinolock
<b>Closure:</b>	Excellent with oysters, caviar and crab. Highly recommended with fish soup, cous cous and foie gras. Also great with smoked fish.
<b>Food/Menu Pairing:</b>	

Vegan Friendly, Not Certified