



barraco®



ROSAMMARE

c./da Carcitella - Mazara del Vallo

DESIGNATION

"Rosammare" IGP Terre Siciliane rosè

GRAPE VARIETY

Nero d'Avola (red grape)

VINTAGE AVAILABLE

2018

ALCOHOL CONTENT

10,5 % vol.

VINEYARD AGE

6 years

TRAINING FORM

espalier

SOIL COMPOSITION

black clay and presence of skeletons;
150 m/asl

VINEYARD SURFACE

1.2 ha

WINEMAKING

vinification in stainless steel; 1/2 days of maceration with skins in steel tank; from September to March in concrete; without sulphites added

HARVEST TIME

first week in August

YIELD PER HECTARE

70 q/ha

TASTING NOTES

it is characterized by its freshness, an important acidity and sapidity. In its bouquet, black cherry and ripe cherry will be found.

ABBINAMENTI CONSIGLIATI



pizza with sardines onions and caciocavallo cheese, quiche with peppers or aubergines.



10°- 50F

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