

MAQUÈ ROSÈ 2020

EN

IGP TERRE SICILIANE

AGRONOMIC DATA

Territory	· Camporeale
Agronomic technique	· Biodynamic - Organic
Grape variety	· Perricone 100%
Altitude	· 550 m.s.l.m.
Vineyard exposure	· North-South
Soil composition	· Sandy, with the presence of sandstone.
Training system	· Guyot
Plant density	· 4000 vines/ha
Yield	· 70 q
Harvest period	· 11 th decade of September
Harvest method	· By hand

OENOLOGICAL DATA

Vinification	· Destemming with previous cooling at 8°C in the cell, soft pressing and fermentation at controlled temperature with indigenous yeasts.
Aging	· In concrete for 3 months on noble lees.
Aging in bottle	· 3 months

ANALYTICAL DATA

Total acidity	· 5,8 g/l
pH	· 3,10
Alcohol	· 11,5% vol.
Dry extract	· 25 g/l
Total SO ₂	· +/- 40 mg/l

ORGANOLEPTIC PROPERTIES

COLOUR	· Bright deep salmon color.
AROMA	· Interesting profile with fruity and floral bouquet.
TASTE	· Bright sapidity, citrusy and fruity.
FOOD PAIRINGS	· Ideal as an aperitif or to accompany seafood and vegetarian appetizers, light fish-based main courses.
SERVING TEMP.	· 10-12°C

