

## “ARUSA” TERRE SICILIANE ROSATO IGP



**ARUSA IS A SICILIAN WORD (‘A RUSA) MEANING “THE ROSE”. IT IS VIGNA NICA’S ROSÉ. ITS SEDUCTIVE COLOUR INTRIGUES THE EYE. ROMANTIC AND INTENSE LIKE A WOMAN IN LOVE, ROBUST AND BOLD JUST LIKE THE LAND WHERE IT WAS BORN**

WINE: ARUSA

DENOMINATION: IGP TERRE SICILIANE ROSATO

GRAPE VARIETY: NERO D’AVOLA AND NOCERA

TYPE OF GRAPEVINE: PRUNED-SPUR VINES

AGRICULTURE: ORGANIC WITH USE OF BIO-DYNAMIC TREATMENT, NO CHEMICAL INTERVENTION.

HARVEST: EARLY IN THE MORNING, IN SMALL 16-KILO CASES. HAND-PICKED GRAPES.

OENOLOGIST: ALESSANDRO PENSABENE.

WINEMAKING PROCESS: PRODUCED BY PRESSING BUNCHES OF NERO D’AVOLA AND NOCERA GRAPES WITH WHITE VINIFICATION TECHNIQUE IN INERT ATMOSPHERE;

CLARIFICATION THROUGH STATIC DECANTATION AND FERMENTATION AT CONTROLLED TEMPERATURES IN STAINLESS STEEL TANKS.

AGING: 6 MONTHS IN STAINLESS STEEL TANKS.

COLOUR: PALE PINK.

NOSE: INTENSE, WITH STRAWBERRY, RASPBERRY AND ROSE AROMA.

TASTE: FRESH, BALANCED, FULL AND PERSISTENT.

ALCOHOL: FROM 12,5% TO 13,5% BASED ON THE YEAR OF PRODUCTION.

