



A careful selection of the indigenous grape variety Nerello Mascalese from a centennial pre-phylloxera vineyard in contrada Santo Spirito at Passopisciaro. This rosato with an unmistakable light color of copper metal, reveals the character and strength its terroir. A unique and elegant wine, pleasantly balanced by its softness and freshness.

The vineyards trained as alberello grow at an altitude of 700 m asl. The first planting dates back to 1870.

Vinification: The juice undergoes a fast maceration with the skins (soft pressing), separated by its lees statically cold and later vinified at a controlled temperature between 13 - 15 degrees C° for at least 10 days.

Aging: in steel vats for 4 months keeping the finest lees in suspension. It then remains for a minimum of 6 months in the bottle.

Bottles produced: 10.000

