

PLANETA



Rosé 2016

Denomination: Sicilia DOC

50% Nero d'Avola, 50% Syrah

Our Rosè, fresh and fruity, represents all the feelings of a Sicilian summer. Its colour is that of a summer sunset. The fresh aromas of strawberry make it a marvellously friendly wine, and easy to drink. Enjoy Planeta's Rosè in good company, as an aperitif with tapas, raw fish, fresh salads or alone with seasonal fruit.

FIRST VINTAGE	DISTRICT OF VINEYARD	VINEYARD	WINERY
2007	Menfi (Agrigento)	Dispensa	Dispensa



VINEYARD: Dispensa.

VARIETY: Nero d'Avola, Syrah.

TYPE OF SOIL: Average depth, moderately limey with mixed yellow and grey chalk, moderately fine texture, few stones present.

ALTITUDE: Nero d'Avola 75 m a.s.l. Syrah 65 m a.s.l.

YIELD PER HECTARE: Nero d'Avola 100 quintals. Syrah 90 quintals.

TRAINING SYSTEM: Spurred cordon.

PLANTING DENSITY: 4,500 vines per hectare.

HARVESTING PERIOD: Nero d'Avola 25 August.
Syrah 30 August.

VINIFICATION: similar to that of a white wine: destalking and sent to soft pressing for a brief maceration of 1-2 hours to achieve a perfect extraction of colour; the must thus obtained, after decanting, is transferred and fermented at 15°C in stainless steel vats.

BOTTLING PERIOD: first half of January.

ALCOHOL CONTENT: 12%.

TOTAL ACIDITY: 6,00 gr/l.

PH: 3,26.

AGING CAPACITY: to drink at once enjoying its freshness.

BOTTLE SIZE: 0,75 l.

TASTING NOTES: The delicate colour of the 2015 Rosè reminds us of the elegance of a prima ballerina. Floral notes such as that of hibiscus encounter hints of wild strawberries, raspberries and rhubarb. Lively and fresh in the mouth, memories of meringue, and recollects the pale flesh of peaches.

MATCHING: Perfect matching for any snack which you might think of during summer afternoons. Good as well with seafood and fried vegetables, tempura or sushi.