



## ***Rosato***

Rosato is a rosé wine made from particularly fresh and graceful Merlot grapes that, when processed at the right temperature, release a range of flavors from exotic fruits to spices. For aperitif, dinner or just a snack, it can become a creative and pleasant memory of a fine encounter of food, wine and fantasy.

**Type:** Rosé

**Appellation:** IGT Terre Siciliane

**Grape Variety:** Merlot

**Trellising:** Espalier, upwards-trained vertical-trellis

**Vinification:** controlled temperature soft pressing of the entire grapes, in stainless steel tanks

**Refinement:** in stainless steel tanks and in bottle.

**Alcohol :** 13 % vol.

**Bottle capacity:** 75cl.

**Food Pairings:** It is an ideal dinner-opener: it is a pleasure to see it in a glass, to smell its fragrances of exotic fruits and flowers and then to recognise them on the palate. Pairings with crustaceans are interesting.

**Serving temperature:** 46 – 50 °F/ 8-10 °C



**Feudo di Mezzogiorno – F.A.S.A. s.r.l.**

Via Fiorame, 54/a – Frazione Rilievo - 91020 – Trapani

Tel. (+39) 0923 864339 – Fax (+39) 0923 865151– e.mail: [info@feudodimezzogiorno.it](mailto:info@feudodimezzogiorno.it) - [www.feudodimezzogiorno.it](http://www.feudodimezzogiorno.it)