

## TERRITORY

### PRODUCTION AREA

Central and western Sicily

### GRAPE VARIETY

Sicilian red grapes

### SOIL

Mixed type, tending to calcareous

### ALTITUDE

From 100 to 250 above sea level

### VINEYARD

Vertical shoot positioning trellised vines with medium-high plant density per hectare

### CLIMATE

Insular, Mediterranean, tending to hot, dry



Sicilian red grapes

## TASTING NOTES

### COLOUR

Bright rosé colour with cherry red highlights

### BOUQUET

Rich, fragrant and finely fruity of little soft fruits

### FLAVOUR

Balanced, well-bodied, lively and on average persistent

# CORVO



## TYPE

Rosè

## CLASSIFICATION

Typical geographical indication (IGT Terre Siciliane)

## HARVEST

From the 2nd to the 4th week of September

## VINIFICATION

A short cold maceration followed by a soft press of the grapes. Fermentation at a controlled temperature

## MATURATION

Occurs at a controlled temperature in stainless steel

## AGEING

For at least one month in bottle at a controlled temperature

## ALCOHOL CONTENT

11.0 % - 12.0 % vol.

## SERVING TEMPERATURE

12° - 14° C

## FOOD PAIRINGS

It matches well with a wide variety of dishes like rich appetizers, main courses, fish and white meat

## STORAGE METHOD

In a cool and not excessively humid environment, away from light

## LIFE

To be enjoyed young, preferably within one or two years

## FORMAT

75 cl

## 1ST YEAR OF PRODUCTION

1968 harvest



FLORIO

DUCA DI SALAPARUTA

CORVO