

#### TERRITORY

#### PRODUCTION AREA

Central and western Sicily

#### GRAPE VARIETY

Sicilian varieties

#### SOIL

Mixed with limestone

#### ALTITUDE

More than 100 metres above sea level

#### VINEYARD

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

#### CLIMATE

Mediterranean, tending to hot, dry



Sicilian varieties

#### TASTING NOTES

##### COLOUR

Blush pink

##### BOUQUET

Hints of citrus with notes of white peach

##### FLAVOUR

Lively and aromatic

# GLICINE



#### TYPE

Rosè

#### CLASSIFICATION

Typical geographical indication (IGT Terre Siciliane)

#### HARVEST

From the 2nd week of September

#### VINIFICATION

Cryomaceration with soft pressing. Fermentation occurs at a controlled temperature

#### MATURATION

In steel for over a month, in contact with yeasts

#### AGEING

After bottling, the wine spends a month in the bottle in a temperature controlled environment to develop the aromas

#### ALCOHOL CONTENT

11 % - 12 % vol.

#### SERVING TEMPERATURE

8° - 10° C

#### FOOD PAIRINGS

Ideal as an aperitif, it pairs nicely with seafood & shellfish

#### STORAGE METHOD

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

#### LIFE

To be enjoyed very young

#### FORMAT

75 cl

#### 1ST YEAR OF PRODUCTION

2018 harvest



FLORIO

DUCA DI SALAPARUTA

