

COLOSI

SALINA ROSSO SALINA IGP

THIS WINE IS A BLEND OF NERELLO CAPPUCCIO AND NERELLO MASCALESE GRAPES GROWN IN SALINA, ONE OF THE AEOLIAN ISLANDS, IN THE NORTH OF SICILY. THE ORIGINAL NAME OF THE ISLAND WAS THE GREEK "DIDYME" MEANING TWINS, WHICH REFERRED TO TWO VOLCANOES, MONTE FOSSA DELLE FELCI AND MONTE DEI PORRI PRESENT ON THE ISLAND (NOW INACTIVE). THE ISLAND'S MODERN NAME, "SALINA", REFERS TO A SMALL SALTY LAKE SITUATED SOUTH OF THE TOWN OF SANTA MARIA.

TASTING NOTES

Ruby red color with purple highlights. The bouquet on the nose is intense and rich, with luscious fruity notes of Morello cherry and blackberry, and elegant hints of flowers from the Mediterranean scrub. The sip is well structured and balanced, with a fruity aftertaste. The wine can age well for some years.

FOOD PAIRINGS

Ideal with meat, pasta with meat sauce, spicy or flavorful dishes, aged cheese.

VINEYARD & PRODUCTION INFO

Vineyard location:	Capo di Faro and Loc. Porri
Soil composition:	Volcanic, medium texture
Training method:	Espalier
Elevation:	150 m a.s.l.
Vines/hectare:	4,000
Exposure:	North east
Vine age:	5- 20 years
Harvest time:	Beg. of September
First vintage:	1985
Production:	15,000 bottles

WINEMAKING & AGING

Variety composition:	50% Nerello Cappuccio, 50% Nerello Mascalese
Fermentation container:	Stainless steel tanks/12 days at 18-20°C.
Maceration technique:	On the skins during the fermentation
Type of aging container:	Big French oak barrels of 80 Hl
Length of aging:	1 year
Length of bottle aging:	6 months

TECHNICAL DATA

Alcohol:	14%
Residual sugar:	4.8 g/L
Acidity:	5.8 g/L

PRODUCER PROFILE

Estate owned by:	Colosi Family
Winemaker:	Piero Colosi
Total land under vine:	25 hectares
Total winery production:	700,000 bottles/year
Region:	Sicily



SCORES & INFO



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