



### PRODUCER PROFILE

Estate owned by: Massimo Maggio,  
Stefano and Marina Girelli  
Winemaker: Stefano Chioccioli  
Total acreage of vine: 123 (50 Ha)  
Winery Production: 600,000 bottles  
Region: Sicily

## Rosè TERRE SICILIANE IGP

### WINE DESCRIPTION

This rose is made with certified organic Nero d'Avola grapes. No artificial fertilizers or pesticides are used in the vineyards. A "sexual confusion" pheromone technique and limited treatments of copper and sulfur prevent pest damage. In order to preserve valuable water, underoil irrigation is used to minimize evaporation. Purato's environmental commitment extends into the winery. Purato uses eco-friendly packaging, made from recycled paper, pure vegetable ink on the labels and 85% recycled glass for the bottle.

### TASTING NOTES

Bright pink color. A highly characterful, bright rosè, with tons of fresh red berry fruit aromas and flavors. Extremely pleasant, fresh and smooth sip. The first vintage of Purato Rosé has been produced in very limited quantities and has been released early for maximum freshness.

### FOOD PAIRING

Lively and vibrant, it's perfect as an aperitif or a great choice with prawns.

### VINEYARD & PRODUCTION INFO

Vineyard location:	Castellammare del Golfo, Sicily
Soil composition:	Red terrain with loose soil underneath, pebbles followed by a layer of limestone
Training method:	Espalier
Elevation:	492-820 ft a.s.l.
Vines/Acre:	5,500 Ha
Yield/Acre:	40 q/Ha
Age:	18-23 years
Harvest time:	Early September
First vintage:	2013
Production:	50,000 bottles

### WINEMAKING & AGING

Varietal composition:	100% Nero d'Avola
Maceration technique:	Cold, on the skins for 8-10 hours
Fermentation container:	Stainless steel tanks/ 7- 10 days at 18° C
Type of aging container:	Stainless steel tanks
Length of aging:	6-7 months
Length of bottle aging:	1 months

### ANALYTICAL DATA

Alcohol:	12.5 %
Residual sugar:	6.3 g/L
Acidity:	5.2 g/L

