



# 2022 Nerello Mascalese Rosé di Adele Sicilia DOC

### THE STORY

Rosé di Adele is the name of the cru from which the grapes hail. The name has its origins in a rose garden that owner Fabio Sireci's father, Elio, dedicated to his beloved wife, Adele.

# VINEYARDS

Area of Production: Cammarata (Agrigento) Altitude: 600 meters (1,969 feet) above sea level

**Exposure:** East-facing vineyard **Soil composition:** Clay-sandy

Age of the Vineyard: 40 years old vines, grafted by hand onto wild plants

Vine density: 4,400 vines per hectare (1,781 vines per acre)

Training system: Vertical trellis

Pruning system: Guyot
Cultivation: Certified Organic

#### HARVEST

Notes: Handpicked and placed in small cases

# VINTAGE NOTES

The 2022 vintage was characterized by climatic conditions that were favorable. The annual precipitation were above average and concentrated in the winter, early spring and in the autumn months, towards the end of the harvest. The abundance of rain and snowfall in the winter and early spring caused strong underground reserves of water, which nurtured the vines during the drier months. As rainfall was absent in the summer until mid-September, some areas of the vineyard nonetheless required supplemental irrigation. Temperatures were in line with annual averages and as typical of the land, cool nights offset the hot summer days, allowing for ample acidity to form in the grapes. The 2022 vintage bore excellent fruit, both in terms of quantity and quality.

## VINIFICATION

**Fermentation:** Contact with the skins in cryomaceration for 2 hours, then pressed very softly. Fermentation in cement tanks at 18° for 10 days.

Aging: Sur lies with batonnage in cement containers for 6 months.

Varietal Composition: 100% Nerello Mascalese

**Alcohol: 13.0%** 

THE WINE

Tasting Notes: The color is light pink "onion skin," with bronze reflections. Notes of pink rose petal and violets combine with aromas of straw, brine, fennel seeds, blackberries, pomegranate, and strawberries. On the palate, it has a pleasant astringency, a good structure, is fresh, persistent, and sapid.



