



## GRECU DI LIVANTI | TREASURES

*The name of this rosè wine is inspired by an ancient popular legend that tells about a “Greco di Levante”, coming in Sicily with an old book of magician, looking for “Lu Bancu di Disisa”.*

### TECHNICAL DATA

**DENOMINATION** DOC Sicilia

**PRODUCTION AREA** Grisi - Monreale (PA)

**GRAPE VARIETY** Nero d'Avola

**SOIL** Clay

**TRAINING SYSTEM** Espalier training with Guyot pruning

**VINEYARD EXTENSION** 6 Ha

**VINES PER HECTAR** 4.500 vines/Ha

**PRODUCTION** 85 quintals/Ha

**WINE MAKING PROCESS** Selective grape harvest. Temperature controlled fermentation (15-18° C). Storage in steel vats for 6 months. Aging in bottle for 60 days.

### TASTING NOTES

**COLOUR** Soft pink, onion peel

**BOUQUET** Fruity smell with floral notes of rose petals

**PALATE** Full, persistent and well-balanced body

**SERVING TEMPERATURE** 12° C