

CURTO EOS ROSATO ELORO DOC:

Production area	Eloro DOC area near the town of Ispica
Micro – climate	Moderately cold winter, hot and windy summer
Soil	The soil is rich in limestone and very calcareous
Grapes	100% Nero d'Avola
Training system	Cordon Spur
Pruning	short
Vines per hectare	5.000 plants per hectare
Yield per hectare	50/60 quintals per hectare
Vineyard exposure	South - west
Vineyard age	7 years
Harvest time	The first 10 or 15 days of September
Vinification	Crio maceration for 12 – 15 hours at a temperature of 8-10 °C in stainless steel vats; Alcoholic fermentation for 10 days at 18°C
Malolactic	Only partial
Refinement	Four months in steel tanks and 2 months in bottle before being released
Tasting notes:	
Its colour is of a brilliant pink and the nose is very pleasant and fresh. It distinguishes for its delicate fragrance and for its typical flavour of strawberries and mulberry perfume. On the palate it is mineral and with a quite nice aftertaste	
Alcohol content	13 % by volume
To be served with:	Pasta, fish, white meat, omelette, vegetable pies, Pizza, fresh cheese
Serving temperature	14-15° C