

Rosé

| Country: | Italy | Region: | Sicily |
|----------|------------|-----------|--------------|
| Туре: | Rosé | Varietal: | Nero d'Avola |
| Format: | 12 x 750ml | | |
| BC | AB | SK | MB |

TASTING NOTES

Colour: Light violet, light ruby red.

- Aroma: Strong notes of wild strawberry, typical of the Nero d'Avola.
- Taste: An exceptionally warm, delicate-structure that strikes the ideal balance between minerality and freshness.
- Food: Pairs well with appetizers, light vegetables and white meat dishes.

AWARDS & ACCOLADES

2023 ~ 90 Points. "Juicy, dry, zesty. This sustainably farmed Nero d'Avola rose is made by Mezzocarona from Sicilian grapes. It is a light salmony-pink and delivers notes of dried wildflowers and fine spice, orange zest and tart red berries. It has a dry palate and mineral edge supported by citrus and red fruit flavours. Nice juicy character here, a great food wine with a zesty finish." - Daenna Van Mulligen, winescores.ca, Jul/2024

2023 ~ "Hailing from Sicily and produced with sustainably farmed Nero d'Avola grapes, the crisp wine throws off red berry and floral aromas with a soft entry leading to a fresh and balanced finish — with evident fruit throughout." - James Nevison, The Province, June/2024

OTHER INFO

STEMMARI

ROSÉ

Stemmari Rose is produced using an indigenous Sicilian varietal, Nero d'Avola. The grapes are cultivated on sandy soils in the Ragusa province. Careful management of the vineyards allows us to protect the grapes from the hot sun rays and preserve the natural freshness and acidity of the grapes. Nero d'Avola is picked at the end of August.During the rose vinification process, the grapes undergo cold maceration for 12 hours, followed by a soft pressing, in order to obtain a partial extraction of colour from the berries while retaining the freshness of the fruity aromas. Fermentation at controlled temperature of around 16-18°C follows which preserves the fresh and fruity fragrances. After fermentation, the wine remains on the lees for about 4-5 months, preserving its freshness and roundness.



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