



Alba Rosea

Perricone Bio

IGP Terre Siciliane/Pattipiccolo - Alcamo

ALBA ROSEA

IGP TERRE SICILIANE BIO // PATTIPICCOLO-ALCAMO

Rallo signs its first rosè, Alba Rosea is born
A fresh and pleasant wine, made from Perricone grapes, bottled young, in the spring following the harvest.
Rallo Azienda Agricola offers Perricone, a native Sicilian grape variety in a more youthful version.
Eye-catching colour, with a delicate aroma and savoury and dry finish.

TRAINING

Production Area - **Alcamo (TP)**
Location of the vineyards - **Patti Piccolo**
Grape Varieties - **perricone**
Exposition - **south, south east**
Altitude - **200 meters above the sea level**
Soil type - **sandy**
Planting year - **2021**
Planting density vine per hectare- **5.200**
Training system - **vertical trellis**
Pruning - **guyot**
Yield per plant (kg) - **1,5 kg**
Harvest period - **September**
Harvest system - **manual in 15 kg cases**

VINIFICATION

Pressatura - **soffice**
Maceration of skins in days - **15 -20**
Fermentation equipment - **steel fermenters**
Fermentation temperature in °C- **22- 24**
Duration of the fermentation in days - **15 - 20**
Malolactic fermentation - **yes**
Bottling period - **3 months**

OENOCHEMICAL CHARACTERISTIC

Alcohol % by Vol. - **12,5**
Residual sugar - **1,3 g/l**

ORGANOLEPTIC CHARACTERISTIC

Colour - **coral red colour**
Bouquet - **The bright coral red colour, anticipates spring notes of berries, morello cherries and flowers.**
Flavour - **On the palate it is elegant, savoury and fresh.**
It stands out for its soft taste, fruity and floral aroma.

It's excellent as an aperitif, in pairing with light appetizes, vegetables, white meats. Ideal with pizza.

Ideal temperature service 16 °C