



## 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