

# ROSANERA – MARABINO

Sicily



**APPELLATION:** IGT Terre Siciliane

**BLEND:** Nero d'Avola (100%)

**WINEMAKER:** Pierpaolo Messina

**VINEYARD:** \_\_\_\_\_

This grapes are grown in the Val di Noto region of south-eastern Sicily, from north-facing vineyards at around 70 metres altitude. The vines are trained as free-standing bush vines, planted on limestone and calcareous clay soils.

**VITICULTURE:** \_\_\_\_\_

The viticulture is certified biodynamic. Shredded pruning is used, a method of recycling vine cuttings into mulch to improve soil fertility and minimise waste. They also plant various grasses and legumes as cover crops, to provide nutrients to the soils and promote biodiversity within the vineyard.

**WINEMAKING:** \_\_\_\_\_

The grapes are hand harvested. At the winery, the fruit is spontaneously fermented on the skins in barriques (wild cherry, ash, mulberry, oak) and terracotta amphorae, before combining all wine together in stainless steel to mature for 8 months. The wine is bottled on the fruit days of the lunar calendar, where the only addition throughout the winemaking process is a touch of sulphur.

**WEBSITE:** <https://www.marabino.it/>

**This wine is suitable for vegans and vegetarians.**



## TASTING NOTES:

This has an intense colour to it, and has pronounced notes of wild strawberry, crushed raspberry and thyme. This is a serious rosé with fresh acidity and structure, which finishes very long.