

Colomba Bianca 'Gazzera', Sicily, Nero d'Avola Rosé 2016



This delicate wine has a pronounced cherry and strawberry aroma combined with an elegant hint of rosehip.

Producer Note

Established in 1970, Colomba Bianca is the largest Sicilian grower cooperative and the biggest Italian producer of organic wine, with more than 1,800 hectares dedicated to organically farmed vines. Colomba Bianca also has a further 7,500 hectares of vineyard, growing indigenous and international varieties. Despite their size, they engage a philosophy of micro-viticulture and micro-winemaking to ensure the ultimate precision, quality and expression of terroir. The stunning range of single variety and innovative blends are tailor made under the watchful eye of head winemaker Mattia Filippi. Dynamic and passionate, the Cantine is constantly evolving with investments in the vineyards and in the technology of their five specialist wineries. With their sights firmly fixed on the future of Sicilian wine, Colomba Bianca is rapidly becoming one of the leading names in organic winemaking in Italy.

Vineyard

The Nero d'Avola vines are grown on the hillsides overlooking the Mediterranean Sea. Here in these sun-drenched vineyards, the highest standards are attained through the use of innovative technology and the careful process of mapping the terroir according to the weather patterns, harvesting time, soils and vine age. The grapes undergo a sensory analysis and are hand harvested at the optimum maturity levels, according to the terroir and microclimate of the vineyard. They are then harvested into 20kg containers, to prevent the grapes from being prematurely crushed. The vineyards are made up of distinct soil and climate conditions and range from sea-level up to 700 metres above sea level, imparting subtle complexity into the wine.

Winemaking

The grapes were handpicked at optimum maturity and phenolic ripeness and then macerated on the skins for 12 hours in temperature controlled stainless steel tanks. A cool fermentation followed at temperatures of 16 to 18°C for 12 to 15 days, in order to preserve the freshness and aromatic qualities of the Nero d'Avola variety.

Tasting Note

Nero d'Avola is Sicily's signature grape and this delicate wine has pronounced cherry and strawberry aromas combined with an elegant hint of rosewater.

Serving Suggestion

The perfect aperitif and an excellent match for light salads and fish dishes.

Grape

Nero d'Avola 100%



Winemaker:	Mattia Filippi & Francesco Asaro
Region:	Sicily
Sub region:	Terre Siciliane
Country:	Italy
Alcohol:	12%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	3.2
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	52926161
Case unit of measure:	12X75CL
Formats Available:	75cl
Closure:	Screwcap