

# TERRE SICILIANE ROSATO IGP

Arusa is a Sicilian word ('A rusa) meaning "the rose".  
It is Vigna Nica's Rosé. Its seductive colour intrigues the eye.  
Romantic and intense like a woman in love, robust and bold  
just like the land where it was born.

Wine: Arusa

Denomination: IGP Terre Siciliane Rosato

Grape Variety: Nero d'Avola and Nocera

Type of grapevine: pruned-spur vines

Agriculture: Organic with use of bio-dynamic treatment, no chemical intervention.

Harvest: early in the morning, in small 16-kilo cases. Hand-picked grapes.

Oenologist: Alessandro Pensabene.

Winemaking process: produced by pressing bunches of Nero d'Avola and Nocera grapes with white vinification technique in inert atmosphere; clarification through static decantation and fermentation at controlled temperatures in stainless steel tanks.

Aging: 6 months in stainless steel tanks.

Colour: Pale pink.

Nose: intense, with strawberry, raspberry and rose aroma.

Taste: fresh, balanced, full and persistent.

Alcohol: 12,5%

