

CLASSICO

Fine Wines & Spirits

-est. 2002 -



Firriato

Gaudensius

“Rose”

Varietal: Nerello Mascalese

Ph: gr / liter

Appellation: Etna DOC

Soil: Sandy – Rocky.

Alcohol %: 12

Residual Sugar: gr / liter

Acidity: gr / liter

Exposure: North / 650 mt a.s.l.

Tasting Notes: Fine floral notes on a background of red fruits. Pomegranate fragrances, citrus flavors. Complex flavor, great flavor and excellent persistence. Thin and persistent grain with soft foam.

Vinification: Soft pressing of the whole grapes without destemming, fermentation in steel at a controlled temperature and refermentation in the bottle according to the dictates of the classic method

Aging: In the bottle in contact with the yeasts for 30 months

Food Pairing: Tomatoes, seafood (grilled fish, shrimp), poultry, light pork, creamy risottos, vegetable-rich pastas (eggplant, zucchini), and fresh cheeses like goat or ricotta.



Accolades

91 pts James Suckling

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