

CORVO  
DAL 1824

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# Corvo Rosa

## VINTAGE

2024

## TYPE

Rosé wine

## DESIGNATION OF ORIGIN

TERRE SICILIANE INDICAZIONE GEOGRAFICA TIPICA ("Terre Siciliane" Protected Geographical Indication)

## PRODUCTION AREA

South-central Sicily

## GRAPE VARIETY

Native Sicilian varieties and international varieties

## ALTITUDE

100-250 metres above sea level

## HARVEST

From the second week to the fourth week of September

## VINIFICATION

The vinification of each grape variety respects the potential developed on the vine, which makes it possible to carefully extract the aromatic profile. After unloading the grapes, they are left to macerate on the skins for a while, which is necessary to extract the colour that will give our wine its pink colour. After the grapes have been gently pressed, it is time for fermentation, where the wine remains in contact with its yeasts for at least four months, giving it depth and persistence on the palate



## Tasting notes



### Colour

Pink with bright, luminous hues



### Bouquet

It has an elegant and sophisticated bouquet, with floral hints of violet, wild strawberry and talc



### Flavour

A fresh and elegant taste, highly drinkable



### Wine longevity

2 years



### Alcohol content

12% vol.



### Pairings

Versatile at the table, try it with the classic roast tuna steak, four-cheese pizza or soya spaghetti with vegetables



### Serving temperature

8-10 °C



### First vintage produced

1968



### Formats

75 cl