

CORVO
DAL 1824

| classic | Corvo Rosa | Technical data

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