



SIZE
0,75 - 1,5 L

SPUMANTI E FRIZZANTI

FUSHÀ ROSÉ

Terre Siciliane IGT, Sparkling Wine

A LONG-CHARMAT METHOD SPARKLING ROSÉ WITH A SURPRISINGLY DELICATE PERLAGE, FROM BARONI'S SYRAH GRAPES.



GRAPE VARIETY
Organic Syrah



ESTATE
Baroni Estate, Noto (SR)

TERROIR AND ELEVATION

Our Syrah grows in medium-textured clay-limestone soils at an elevation of approx. 50 metres a.s.l.

HARVEST

End of August



VINIFICATION AND MATURATION

After the grapes are quality-selected the berries are gently pressed and the must gravity-settles at low temperatures for 48 hours. The secondary fermentation takes place in steel pressure tanks for a minimum of 3 months, then the sparkling wine matures in steel, and additionally in the bottle for 3 months.



SENSORY PROFILE

Fushà Rosé appears a pale onion skin pink colour, and vaunts a delicate, lingering bead of pin-point bubbles. The nose offers rich, incisive scents of plum, yellow peach, and passionfruit, while the palate is crisp and mineral-edged, with a finish of admirably-proportioned components.

PAIRINGS

Fushà Rosé is delicious with fried fish and with mushroom risotto.



SERVING TEMPERATURE
7°C