



VURRIA NERELLO MASCALESE ROSATO

Vurria Rosato di Nerello Mascalese by Di Giovanna is a rosé wine made from Nerello Mascalese grapes vinified in steel. The nose expresses a floral bouquet of pomegranate, citrus fruits and aromatic herbs. On the palate it is fresh, harmonious and persistent with a mineral finish.

CHARACTERISTICS

Vintage 2025

Denomination DOC Sicilia

Variety Nerello Mascalese

Alcohol 12%

Format Bottle 0.75l

Production 10,000 Bottles

Vineyards Miccina in Contessa Entelina

Altitude 1470 ft above sea level

Soil Tuff

Production philosophy Certified Organic, Vegan friendly

Vinification Soft pressing on the skins for 3 hours, fermentation in stainless steel

Aging 5 months on the fine lees in stainless steel

DESCRIPTION

Vurria Nerello Mascalese Rosato was first made in 2004 in the family cellar. Brothers Gunther and Klaus Di Giovanna were among the first in Sicily to pioneer high-quality rosé.

Vurria Rosato is made from 100% Nerello Mascalese, which comes from 30 year old vines grown on tufaceous soil in Contessa Entellina. The wine takes its name from a Sicilian poem Vurria, meaning to wish for. The Nerello Mascalese grapes, harvested by hand, are soft pressed for about 3 hours and fermentation follows in steel containers. Aging lasts about 5 months in steel tanks. Vurria Rosato is pale pink with orange hues. The aromas that envelop the nose are expressive with citrus and pomegranate notes, sensations of aromatic herbs and marine nuances. On the palate it is fresh, harmonious, with excellent persistence and a savory finish.

Color Pale pink

Aroma Citrus fruits, wild strawberries, aromatic herbs and mineral notes

Flavour Fresh, elegant, persistent, with a savory finish.