



## Hierà rosé

**Category:** IGP Terre Siciliane

**Alc.:** 12,5%

**Grape varieties:** Calabrese, Alicante and Nocera

**Vine training:** Spalier

**Harvest:** Controlled maturation

**Winemaking:** Immediate de-vatting

**Aging:** Stainless steel vats

**Fining:** 4 months in the bottle

**Tasting notes:** Wine with a distinct personality thanks to the generous contribution of the autochthonous grape Alicante. Hiera Rose has an olfactory profile characterized by ripe red fruit married to fresher balsamic hints and minerals. A fresh caress approaches the palate, rich in acidity that accompanies the persistent almond finish.

**Food pairing:** Makes a great aperitif, the rich aromatic structure goes well with fish, especially “Acqua Pazza” with tomato, spaghetti with sea urchins, fish “fritto misto”.