



BONAVITA

ROSATO

Indicazione Geografica Tipica
Terre Siciliane



CLASSIFICATION: IGT - Typical Geographic Indication.

PRODUCTION AREA: village of Faro Superiore - Messina,
North - Eastern Sicily.

ALTITUDE: 250- 300 metres above sea level.

VARIETY: Nerello Mascalese, Nerello Cappuccio, Nocera.

AGE OF THE VINEYARD: from 10 to 80 years.

DENSITY OF PLANTING: 5000 vines / hectare.

SOIL TYPE: medium mixture characterized by layers of
clay and tuff calcrete.

FARMING METHOD: organic substances, such as green manure
of legume are annually introduced into the soil; careful
early pruning is carried out to possibly avoid or
decrease antiparasitic treatment based on low doses of
copper and sulphur; excess bunches of grapes are thinned
out where necessary.

HARVEST: manual harvesting of the grapes at the end of
September.

WINE-MAKING: maceration on the skins for about 12 hours.

AGING: about 7 months in stainless steel.

PRODUCTION: about 4000 bottles.