



SIBILIANA

GRUPPO CANTINE EUROPA





Sibiliana is the project for the enhancement of the wines and the marketing of bottles produced by Gruppo Cantine Europa. Led by a respectful relationship with the land, the Gruppo Cantine Europa use the signature Sibiliana to achieve high standards of production, thanks to the vocation for experimentation and innovation that in recent years has significantly improved the quality of production.





Among the biggest wine-growing and wine-producing companies, Cantine Europa is a co-operative society of wine growers established in 1962.

Nowadays, it can count up on more than 2.000 partners, 4.500 hectares of vineyards spread in three provinces (Trapani, Agrigento and Palermo), 500.000 hl of wine produced every year. These numbers show the great responsibility that Cantine Europa has in order to defend the values of our area and our viticulture.





Our territory is a unique patrimony due to our large vineyard extension. The sun, the mild and well-ventilated climate and the flats and sweet hills of Occidental Sicily are the best conditions for an advanced and selective viticulture.

We believe that the word "territory" has a deeper meaning: an extraordinary blend of ancient stories, farmer families and strong traditions that need to be preserved. We build value working around one common denominator: the grape and its wine.

We have more than 6.000 hectares of productive land with grapevines located in the provinces of Trapani, Agrigento and Palermo.

The countless combination of factors such as the type of the grape "cultivar" (local and international,) the characteristics of the land, the cultivation technique, the exposure of the vineyard and the elevation of the installation, enables an intense work on the selection of the grape. All of these ingredients are essential to produce the best wine possible.





SIBILIANA
GRUPPO CANTINE EUROPA

Eughenès

Eughenès is the Europa Winery's historic brand and it has always distinguished its best wines.
Wines with an unique, distinct and authentic character. A honest interpretation of our best values.

GRILLO

SICILIA

DENOMINAZIONE DI ORIGINE CONTROLLATA

ZIBIBBO

SICILIA

DENOMINAZIONE DI ORIGINE CONTROLLATA

CATARRATTO LUCIDO

SICILIA

DENOMINAZIONE DI ORIGINE CONTROLLATA



PERRICONE

SICILIA

INDICAZIONE GEOGRAFICA PROTETTA

SYRAH - NERO D'AVOLA

SICILIA

INDICAZIONE GEOGRAFICA PROTETTA

NERO D'AVOLA

SICILIA

DENOMINAZIONE DI ORIGINE CONTROLLATA



A CAMPAIGN FINANCED ACCORDING TO (EC) REGULATION No. 1308/13


CANTINE EUROPA

SENSALE

Sensale is our wine line is obtained from grapes that are raised organically with certified organic agriculture methods.
We have given meaning to the meticulous respect that our winemakers pay to the environment.

GRILLO
SICILIA
DENOMINAZIONE DI ORIGINE CONTROLLATA **BIO**

CHARDONNAY
TERRE SICILIANE
INDICAZIONE GEOGRAFICA PROTETTA **BIO**



NERO D'AVOLA
SICILIA
DENOMINAZIONE DI ORIGINE CONTROLLATA **BIO**

SYRAH
TERRE SICILIANE
INDICAZIONE GEOGRAFICA PROTETTA **BIO**



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SIBILIANA

GRUPPO CANTINE EUROPA

ROCENO

Exclusively from Sicilian grapes, Roceno is the best possible combination of genuineness and pleasantness, simplicity and tradition, modernity and typicality. It represents the amazing result of careful and meticulous productive choice.

GRILLO

SICILIA

DENOMINAZIONE DI ORIGINE CONTROLLATA

GRECANICO

TERRE SICILIANE

INDICAZIONE GEOGRAFICA PROTETTA

INZOLIA

TERRE SICILIANE

INDICAZIONE GEOGRAFICA PROTETTA



NERO D'AVOLA

SICILIA

DENOMINAZIONE DI ORIGINE CONTROLLATA

FRAPPATO

TERRE SICILIANE

INDICAZIONE GEOGRAFICA PROTETTA

SYRAH

TERRE SICILIANE

INDICAZIONE GEOGRAFICA PROTETTA

NERELLO MASCALESE

ROSÈ

TERRE SICILIANE

INDICAZIONE GEOGRAFICA PROTETTA



A CAMPAIGN FINANCED ACCORDING TO (EC) REGULATION No. 1308/13

CANTINE  EUROPA



SIBILIANA

GRUPPO CANTINE EUROPA

GRILANTE



WHITE SPARKLING WINE GRILLO SICILIA DOC

MADE WITH ORGANIC GRAPES

Sparkling wine made from grapes, harvested in the middle of summer in the ancient vineyards of grillo, which overlook the evocative mediterranean waters.

Fresch and lively, it is suitable for a toast on every occasion.

Created using the Martinotti Method, it is fermented for 8 week.



A CAMPAIGN FINANCED ACCORDING TO (EC) REGULATION No. 1308/13



Eughenès

GRILLO

SICILIA D.O.C.

GRAPE

Grillo 100%

DENOMINATION

SICILIA / Denominazione di Origine Controllata

VINIFICATION AND AGEING

The grape, after hand-harvested, is rapidly taken to the winery, gently pressed under one BAR of pressure at most and immediately refrigerated at 16°C. The high quality wort is prepared for the fermentation with the selected yeast at a temperature of 16°-18° for 15-18 days. It is aged in a stainless steel tank at a controlled temperature.

TASTING NOTES

The straw-yellow color of this wine reveals exotic flower notes to the nose. Fresh and intense to the palate, with white peach and tropical fruit notes.

FOOD PAIRING

This extraordinary wine can be tasted alone or combined with shellfish, fried calamari and white meat.



SERVICE TEMPERATURE

8-10 °C / 46-50 °F



A CAMPAIGN FINANCED ACCORDING TO E.C. REGULATION No. 1386/13



ALCOHOL		BOTTLE	PALLET	CLOSURE	BOX	EAN CODE
13%		ø 80mm h. 284mm g 420	80x120x165cm Kg 795 105 Cartoni 5 Strati	Naturale	256x297x174mm 6x75 Kg. 7,8	 
RS: 5 g/L	pH: 3,20					



Eughenès

CATARRATTO LUCIDO

SICILIA D.O.C.

GRAPE

Catarratto Lucido 100%

DENOMINATION

SICILIA / Denominazione di Origine Controllata

VINIFICATION AND AGEING

The grape, after the harvest, is rapidly taken to the winery. Then, it is gently pressed under one BAR of pressure at most and immediately refrigerated at 16°C. The high quality wort is prepared for the fermentation with the selected yeast at a temperature of 16°-18° for 15-18 days. It is aged in a stainless steel tank at a controlled temperature.

TASTING NOTES

The Catarratto Lucido has a straw-yellow color with greenish hues. The bouquet is delicate with a brush of floral memories such as iris, not too ripe fruit and citrus; mineral finish.

FOOD PAIRING



It is a good match for fish, shellfish and white meat; excellent with squid and raw shrimp.

SERVICE TEMPERATURE

8°/10°C / 46-50 °F

A CAMPAIGN FINANCED ACCORDING TO E.C. REGULATION No. 1386/13



ALCOHOL		BOTTLE	PALLETT	CLOUSURE	BOX	EAN CODE
12,50%		ø 80mm h. 284mm g 420	80x120x165cm Kg 795 105 Cartoni 5 Strati	Naturale	256x297x174mm 6x75 Kg. 7,8	 
RS: 5 g/L	pH: 3,2					



Eughenès

ZIBIBBO

SICILIA D.O.C.

GRAPE

Zibibbo 100 %

DENOMINATION

SICILIA / Denominazione di Origine Controllata

VINIFICATION AND AGEING

The grape, after the harvest, is rapidly taken to the winery, gently pressed under one BAR of pressure at most and immediately refrigerated at 16°C. The high quality wort is prepared for the fermentation with the selected yeast at a temperature of 16°-18° for 15-18 days. It is aged in a stainless steel tank at a controlled temperature.

TASTING NOTES

Pale yellow with a marked greenish glare; aromatic, elegant and complex bouquet with orange and elder blossoms hints; soft and enfolding in the mouth, characterized by a pleasant acidity wrapped by elegant aromatic notes.

FOOD PAIRING



Perfect with shellfish cruditàs and other elegant and distinguished fish dishes from the Sicilian tradition.

SERVICE TEMPERATURE

8-10 °C / 46-50 °F

A CAMPAIGN FINANCED ACCORDING TO E.C. REGULATION No. 1386/13



ALCOHOL		BOTTLE	PALLETT	CLOUSURE	BOX	EAN CODE
13%		ø 80mm h. 284mm g 420	80x120x165cm Kg 795 105 Cartoni 5 Strati	Naturale	256x297x174mm 6x75 Kg. 7,8	  8 006188 010437
RS: 5 g/L	pH: 3,3					

Eughenès

NERO D'AVOLA

SICILIA D.O.C.

GRAPE

Nero d'avola 100%

DENOMINATION

SICILIA / Denominazione di Origine Controllata

VINIFICATION AND AGEING

Pressing and maceration at a controlled temperature for 15 days. The wine is aged in steel and wood.

TASTING NOTES

The ruby red color shows an elegant and fresh structure to the palate thanks to the acidity of its excellent balance. It is fruity on the nose with the typical cherry and marasca cherry aroma.

FOOD PAIRING

This wine is a perfect match for beef stew and roast chicken with potatoes.



SERVICE TEMPERATURE

16-18 °C / 60-65 °F



A CAMPAIGN FINANCED ACCORDING TO E.C. REGULATION No. 1386/13



ALCOHOL		BOTTLE	PALLETT	CLOUSURE	BOX	EAN CODE
13%		ø 80mm h. 284mm g 420	80x120x165cm Kg 795 105 Cartoni 5 Strati	Naturale	256x297x174mm 6x75 Kg. 7,8	 
RS: 5 g/L	pH: 3,4					

Eughenès

PERRICONE

TERRE SICILIANE I.G.P.

GRAPE

Perricone 100%

DENOMINATION

TERRE SICILIANE / INDICAZIONE GEOGRAFICA PROTETTA

VINIFICATION AND AGEING

Pressing and maceration at a controlled temperature for 15 days. The wine is aged in steel and wood.

TASTING NOTES

The nose reveals a defined personality in a wide spicy range: juniper, black pepper and classic red fruits. To the taste this wine stands out for its extraordinary elegance, with non too aggressive tannins. Also, it has a varied palate with a good alcohol volume and long persistence in mouth.

FOOD PAIRING

Our Perricone goes perfectly well with semi cured cheese, pasta with ricotta or sausage ragu. Ideal with stuffed squid if it is served at a slightly lower temperature.



SERVICE TEMPERATURE

16°/18°C / 60-65 °F



A CAMPAIGN FINANCED ACCORDING TO E.C. REGULATION No. 1386/13



ALCOHOL		BOTTLE	PALLETT	CLOUSURE	BOX	EAN CODE
13%		ø 80mm h. 284mm g 420	80x120x165cm Kg 795 105 Cartoni 5 Strati	Naturale	256x297x174mm 6x75 Kg. 7,8	 
RS: 5 g/L	pH: 3,4					



SIBILIANA

GRUPPO CANTINE EUROPA

Eughenès

SYRAH | NERO D'AVOLA

TERRE SICILIANE IGP

GRAPE

Syrah 60% / Nero d'Avola 40%

DENOMINATION

TERRE SICILIANE | INDICAZIONE GEOGRAFICA PROTETTA

VINIFICATION AND AGEING

Pressing and maceration at a controlled temperature for 15 days. The wine is aged in steel and wood.

TASTING NOTES

Intense ruby red color with garnet hues. This wine has a broad bouquet of fruit, blackberry, pepper, vanilla and licorice. In the mouth it is solid, full-bodied, concentrated and full.

FOOD PAIRING

Syrah Nero d'Avola goes well with every kind of meat, especially red meat. Perfect with porcini mushrooms and pasta with quality sauce.


SERVICE TEMPERATURE

16-18 °C / 60-65 °F



A CAMPAIGN FINANCED ACCORDING TO E.C. REGULATION No. 1386/13



ALCOHOL		BOTTLE	PALLETT	CLOUSURE	BOX	EAN CODE
14,5%		ø 80mm h. 284mm g 420	80x120x165cm Kg 795 105 Cartoni 5 Strati	Naturale	256x297x174mm 6x75 Kg. 7,8	 8006188010413
RS: 9 g/L	pH: 3,45					



SIBILIANA

GRUPPO CANTINE EUROPA

SENSALE

CHARDONNAY

TERRE SICILIANE I.G.P. **BIO**

GRAPE

Chardonnay 100%

DENOMINATION

TERRE SICILIANE / INDICAZIONE GEOGRAFICA PROTETTA BIO

VINIFICATION AND AGEING

The grape, after the harvest, is rapidly taken to the winery, gently pressed under one BAR of pressure at most and immediately refrigerated at 16°C. The high quality wort is prepared for the fermentation with the selected yeast at a temperature of 16°-18° for 15-18 days. It is aged in a stainless steel tank at a controlled temperature.

TASTING NOTES

The King of the white grape has been seduced by the generosity of our lands and our soft and visiting climate. The biological harvest system highlights its natural elegance and pleasantness. An intense straw-yellow color that shows a wrapped cedar and apricot aroma. It is broad and fresh to the mouth.

FOOD PAIRING

Ideal match with main dishes and fried fresh fish.


SERVICE TEMPERATURE

8°/10°C / 46-50 °F



A CAMPAIGN FINANCED ACCORDING TO (E.C.) REGULATION No. 1386/13



ALCOHOL		BOTTLE	PALLETT	CLOUSURE	BOX	EAN CODE
12%		ø 82mm h. 293mm g 400	80x120x165cm Kg 795 105 Cartoni 5 Strati	Naturale	242x300x169mm 6x75 Kg. 7,4	 8006188070219
RS: 5 g/L	pH: 3,20					



SIBILIANA

GRUPPO CANTINE EUROPA

SENSALE

GRILLO

SICILIA D.O.C. **BIO**

GRAPE

Grillo 100%

DENOMINATION

SICILIA / Denominazione di Origine Controllata BIO

VINIFICATION AND AGEING

The grape, after hand-harvested, is rapidly taken to the winery, gently pressed under one BAR of pressure at most and immediately refrigerated at 16°C. The high quality wort is prepared for the fermentation with the selected yeast at a temperature of 16°-18° for 15-18 days. It is aged in a stainless steel tank at a controlled temperature.

TASTING NOTES

The straw-yellow color is characterized by a balanced, tasty and fruity taste. The citrus notes combined with floral elements give a full-bodied and persistent flavor to the palate.

FOOD PAIRING

Perfect match with chicken, asparagus risotto and fish, traditional mediterranean dishes.


SERVICE TEMPERATURE

8-10 °C / 46-50 °F



A CAMPAIGN FINANCED ACCORDING TO E.C. REGULATION No. 1386/13



ALCOHOL		BOTTLE	PALLETT	CLOUSURE	BOX	EAN CODE
12,5%		ø 82mm h. 293mm g 400	80x120x165cm Kg 795 105 Cartoni 5 Strati	Naturale	242x300x169mm 6x75 Kg. 7,4	 8006188070233
RS: 5 g/L	pH: 3,25					



SIBILIANA

GRUPPO CANTINE EUROPA

SENSALE

NERO D'AVOLA

SICILIA D.O.C. **BIO**

GRAPE

Nero d'Avola 100%

DENOMINATION

SICILIA / Denominazione di Origine Controllata BIO

VINIFICATION AND AGEING

Pressing and maceration at a controlled temperature for 15 days. The wine is aged in steel and wood.

TASTING NOTES

The ruby red color shows an elegant structure. Red fruit notes such as black cherry and cherry are evident to the nose. It is fresh and balanced to the mouth.

FOOD PAIRING

Excellent with Braised pork, grilled tuna and strong main dishes. Great with semi-hard sicilian cheeses.


SERVICE TEMPERATURE

16-18 °C / 60-65 °F



A CAMPAIGN FINANCED ACCORDING TO E.C. REGULATION No. 1386/13



ALCOHOL		BOTTLE	PALLETT	CLOUSURE	BOX	EAN CODE
13%		ø 82mm h. 293mm g 400	80x120x165cm Kg 795 105 Cartoni 5 Strati	Naturale	242x300x169mm 6x75 Kg. 7,4	 8006188070240
RS: 5 g/L	pH: 3,35					



SIBILIANA

GRUPPO CANTINE EUROPA

SENSALE

SYRAH

TERRE SICILIANE I.G.P. **BIO**

GRAPE

Syrah 100%

DENOMINATION

TERRE SICILIANE / INDICAZIONE GEOGRAFICA PROTETTA

VINIFICATION AND AGEING

Pressing and maceration at a controlled temperature for 15 days. The wine is aged in steel and wood.

TASTING NOTES

A virtuous grape, strong and fully revealed when harvested with rigorous natural methods. A full-bodied and rich wine with spicy and ripe fruit aromas: an authentic mediterranean Syrah.

FOOD PAIRING

Perfect match with grilled red meat and aged sicilian cheese.


SERVICE TEMPERATURE

16-18 °C / 60-65 °F



A CAMPAIGN FINANCED ACCORDING TO E.C. REGULATION No. 1386/13



ALCOHOL		BOTTLE	PALLETT	CLOUSURE	BOX	EAN CODE
13%		ø 82mm h. 293mm g 400	80x120x165cm Kg 795 105 Cartoni 5 Strati	Naturale	242x300x169mm 6x75 Kg. 7,4	 8006188070226
RS: 5 g/L	pH: 3,40					

ROCENO

GRILLO

SICILIA D.O.C.

GRAPE

Grillo 100%

DENOMINATION

SICILIA / Denominazione di Origine Controllata

VINIFICATION AND AGEING

The grape, after hand-harvested, is rapidly taken to the winery, gently pressed under one BAR of pressure at most and immediately refrigerated at 16°C. The high quality wort is prepared for the fermentation with the selected yeast at a temperature of 16°-18° for 15-18 days. It is aged in a stainless steel tank at a controlled temperature.

TASTING NOTES

Roceno Grillo, characterized by its straw-yellow color, is delicate and elegant, with white peach and yellow melon aroma. In the mouth it shows all its elegance and persistence.

FOOD PAIRING

Perfect with clams, pasta with sea urchin eggs, limpets and all kind of raw fish typical from our area.



SERVICE TEMPERATURE

8-10 °C / 46-50 °F



A CAMPAIGN FINANCED ACCORDING TO E.C. REGULATION No. 1386/13



ALCOHOL		BOTTLE	PALLET	CLOUSURE	BOX	EAN CODE
12,5%		ø 82mm h. 293mm g 400	80x120x165cm Kg 795 105 Cartoni 5 Strati	Naturale	242x300x169mm 6x75 Kg. 7,4	 
RS: 5 g/L	pH: 3,1					



SIBILIANA

GRUPPO CANTINE EUROPA

ROCENO

GRECANICO

TERRE SICILIANE I.G.P.

GRAPE

Grecanico 100%

DENOMINATION

TERRE SICILIANE / INDICAZIONE GEOGRAFICA PROTETTA

VINIFICATION AND AGEING

The grape, after hand-harvested, is rapidly taken to the winery, gently pressed under one BAR of pressure at most and immediately refrigerated at 16°C. The high quality wort is prepared for the fermentation with the selected yeast at a temperature of 16°-18° for 15-18 days. It is aged in a stainless steel tank at a controlled temperature.

TASTING NOTES

Our Roceno Grecanico shows a strong personality, straw-yellow color with greenish glare. A broad bouquet to the nose with diverse green citrus and peach notes. It demonstrates a true harmony in the mouth.

FOOD PAIRING

Exceptional with seafood, typical from Western Sicily but also, a good match with semi-aged and fresh cheeses.


SERVICE TEMPERATURE

8°/10°C / 46-50 °F



A CAMPAIGN FINANCED ACCORDING TO E.C. REGULATION No. 1386/13



ALCOHOL		BOTTLE	PALLETT	CLOUSURE	BOX	EAN CODE
12%		ø 82mm h. 293mm g 400	80x120x165cm Kg 795 105 Cartoni 5 Strati	Naturale	242x300x169mm 6x75 Kg. 7,4	 8 006188 012868
RS: 5 g/L	pH: 3,20					



ROCENO

INZOLIA

TERRE SICILIANE I.G.P.

GRAPE

Inzolia 100%

DENOMINATION

TERRE SICILIANE / INDICAZIONE GEOGRAFICA PROTETTA

VINIFICATION AND AGEING

The grape, after hand-harvested, is rapidly taken to the winery, gently pressed under one BAR of pressure at most and immediately refrigerated at 16°C. The high quality wort is prepared for the fermentation with the selected yeast at a temperature of 16°-18° for 15-18 days. It is aged in a stainless steel tank at a controlled temperature.

TASTING NOTES

Our Inzolia shows a straw-yellow color with greenish glare. It has an intense and captivating fragrance of white berry and a light herbal and mineral aroma. The discrete freshness and the distinct flavor provide a good balance.

FOOD PAIRING

It goes well with octopus salad, seafood and dishes with strong flavor.


SERVICE TEMPERATURE

8°/10°C / 46-50 °F



A CAMPAIGN FINANCED ACCORDING TO E.C. REGULATION No. 1181/13



ALCOHOL		BOTTLE	PALLETT	CLOUSURE	BOX	EAN CODE
12%		ø 82mm h. 293mm g 400	80x120x165cm Kg 795 105 Cartoni 5 Strati	Naturale	242x300x169mm 6x75 Kg. 7,4	
RS: 5 g/L	pH: 3,25					

ROCENO

NERO D'AVOLA

SICILIA D.O.C.

GRAPE

Nero d'Avola 100%

DENOMINATION

SICILIA / Denominazione di Origine Controllata

VINIFICATION AND AGEING

Pressing and maceration at a controlled temperature for 15 days. The wine is aged in steel and wood.

TASTING NOTES

Distinguished by its depth and intense ruby red color, it emanates a broad and complex aroma. Mainly, from ripe fruit and red berries. In the mouth, it shows a defined structure due to its tannic nature and its mellowness.

FOOD PAIRING

Perfect with aged cheese, roasted meat and dishes made with mushrooms and game.


SERVICE TEMPERATURE

16-18 °C / 60-65 °F



A CAMPAIGN FINANCED ACCORDING TO E.C. REGULATION No. 1386/13



ALCOHOL		BOTTLE	PALLETT	CLOUSURE	BOX	EAN CODE
13%		ø 82mm h. 293mm g 400	80x120x165cm Kg 795 105 Cartoni 5 Strati	Naturale	242x300x169mm 6x75 Kg. 7,4	
RS: 5 g/L	pH: 3,4					



ROCENO

FRAPPATO

TERRE SICILIANE I.G.P.

GRAPE

Frappato 100%

DENOMINATION

TERRE SICILIANE / INDICAZIONE GEOGRAFICA PROTETTA

VINIFICATION AND AGEING

Pressing and maceration at a controlled temperature for 15 days. The wine is aged in steel and wood.

TASTING NOTES

A ruby red color with fresh and mineral notes and aroma of black and mixed berries. In the mouth, the perceptible but delicate tannins, set the fragile flavor, describing its body perfectly.

FOOD PAIRING

Its huge versatility makes our Frappato the perfect match for any meal: from appetizers and main dishes with meat to tasty fish dishes.



SERVICE TEMPERATURE

16°/18°C / 60-65 °F



A CAMPAIGN FINANCED ACCORDING TO E.C. REGULATION No. 1181/13



ALCOHOL		BOTTLE	PALLETT	CLOUSURE	BOX	EAN CODE
13%		ø 82mm h. 293mm g 400	80x120x165cm Kg 795 105 Cartoni 5 Strati	Naturale	242x300x169mm 6x75 Kg. 7,4	  8 006188 012851
RS: 5 g/L	pH: 3,4					

ROCENO

SYRAH

TERRE SICILIANE I.G.P.

GRAPE

Syrah 100%

DENOMINATION

TERRE SICILIANE / INDICAZIONE GEOGRAFICA PROTETTA

VINIFICATION AND AGEING

Pressing and maceration at a controlled temperature for 15 days. The wine is aged in steel and wood.

TASTING NOTES

A virtuous grape, strong and fully revealed when harvested with rigorous methods. A full-bodied and rich wine with spicy and ripe fruit aromas: an authentic mediterranean Syrah.

FOOD PAIRING

Perfect match with grilled red meat and aged sicilian cheese.


SERVICE TEMPERATURE

16°/18°C / 60-65 °F



A CAMPAIGN FINANCED ACCORDING TO E.C. REGULATION No. 1181/13



ALCOHOL		BOTTLE	PALLETT	CLOUSURE	BOX	EAN CODE
13%		ø 82mm h. 293mm g 400	80x120x165cm Kg 795 105 Cartoni 5 Strati	Naturale	242x300x169mm 6x75 Kg. 7,4	 8006188012769
RS: 5 g/L	pH: 3,4					

ROCENO

NERELLO MASCALESE ROSÈ

TERRE SICILIANE I.G.P.

GRAPE

Nerello Mascalese 100%

DENOMINATION

TERRE SICILIANE / INDICAZIONE GEOGRAFICA PROTETTA

VINIFICATION AND AGEING

The grape, after hand-harvested, is rapidly taken to the winery, gently pressed under one BAR of preasure at most and immediately refrigerated at 16°C. The high quality wort is prepared for the fermentation with the selected yeast at a temperature of 16°-18° for 15-18 days. It is aged in a stainless steel tank at a controlled temperature.

TASTING NOTES

Our Nerello Mascalese Rosè is crystal clear with a very fine and pleasurable nose. Has a complex and balanced flavour. Red fruit and spices are the scents that come at first, followed by herbal notes.

FOOD PAIRING

It is perfect combined with white meat, grouper or blu-tailed fish.


SERVICE TEMPERATURE

10-12 °C / 50-54 °F

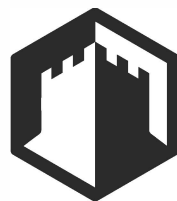


A CAMPAIGN FINANCED ACCORDING TO (EC) REGULATION No. 1386/13



ALCOHOL		BOTTLE	PALLETT	CLOUSURE	BOX	EAN CODE
13%		ø 82mm h. 293mm g 400	80x120x165cm Kg 795 105 Cartoni 5 Strati	Naturale	242x300x169mm 6x75 Kg. 7,4	
RS: 5 g/L	pH: 3,35					





SIBILIANA

GRUPPO CANTINE EUROPA

www.cantineeuropa.it

