



NERO D'AVOLA ROSATO DOP – FENICO

Grape: Nero d'Avola 100%

Alc. Vol. %: 12

Vintage: 2025

Residual sugar g/l: 5,0

Total acidity g/l: 5,6

Region: Sicily

Production zone: Vineyards in the province of Trapani

Capacity: 750ml

CHARACTERISTICS

Vinification: Short maceration of the skins on the must at 0°, then separation and fermentation at a controlled temperature

Aging: In steel tanks until bottling

Yield per ha: 12000kg

Colour: Light and bright rosé

Bouquet: Fresh with notes of watermelon and cherry

Flavour: Well-balanced and pleasant

SERVING SUGGESTIONS

Perfect as an aperitif or with fish courses.

Serving temperature 10 °C



ANDREAS MAZZEI

TECHNICAL INFORMATION / PALLETIZING

Size 750ml:

Article Nr.	V04006A
GTIN-13 bottle	8017868006343
GTIN-13 carton	8017868006350
Closure	Cork
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	17
Cartons/pallet	102
Kg/carton	10
Kg/pallet	820



Contains sulphites

GMO Free

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