

# PORTOVINO

SFERA LITRO ROSATO NV  
L. 007.2021 in collaborazione con Cossentino

From the Alps to the Mediterranean, SFERA is a collaboration with small certified-organic farmers to bottle Liters in limited runs.

The winery selected by Sfera in this area is *Cossentino*; their vineyards are planted in red sand and red clay in a sort of amphitheater where the wind supports the grapes all year long and especially during hot summer days. A nice cool breeze comes from the Sea in night time.

The area was covered by the sea, indeed in the vineyards it is still quite common to find sea fossils; Salt is very much the best friend of this area. Nero d'avola here grows very slowly and the breeze of the area helps to maintain lower alcohol and a medium structure.

The essence is the *Sfera Rosato style*: natural colour coming from a No clarification process and energy. This wine has a specific identity thanks to Nero d'Avola and it's also representative of the area. The red and black berries in the nose are surprisingly combined with a savoury aftertaste and a medium structure in the palate.

The 1 liter format says this is a wine that is easy to drink; but this one has a body that asks for raw beef tartare as well as for lobster or crab.

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**REGION:** Sicily **GROWING AREA:** Partinico (Palermo)

**FARMING:** Certified organic by Icea # T232

**VINEYARD:** 2.5 ha in two vineyards **ALTITUDE:** 200 m / 400 ft

**SOILS:** Red sands and clay, sea shells

**VARIETIES:** 80% Nero d'avola, 15% Perricone and 5% Catarratto

**VINE AGE:** 25-30 years old **VINE TRAINING:** *cordone speronato* and *guyot*

**HARVEST DATE:** First weeks of September

**FERMENTATION & ÉLEVAGE:** direct press and spontaneous co-fermentation of all the grapes in stainless steel tanks. Élevage for 10 months in a stainless steel tank and then bottle aging. No clarification to keep the natural colour of the wine.

**SULPHUR:** 30 mg/L total added at bottling

**ALCOHOL:** 12% **PRODUCTION:** 1,000 cases

