



FORMATO: MM 90 x 78 H

CANTINE ANTONIO MAZZELLA
Epomeo Rosato "Àlema"

ISCHIA ISLAND
(CAMPANIA)



ESTATE:	CANTINE ANTONIO MAZZELLA
WINE:	Epomeo Rosato
GRAPES:	Piedirosso, Alicante
REGION:	Ischia Island (Campania Region)
CITY:	Forio (west coast of the island)
SOIL:	Volcanic – pumice – obsidian
TASTING NOTES:	
	COLOR: Elegant onion peel color
	NOSE: Suave red berries, dry marasca cherry
	TASTE: Dry, full and sapid

COMMENTS:

The magical island of Ischia, laying in Napoli's gulf, gives birth to this elegant rosé.

Vulcanic soils and steep rocky slopes falling to the sea, here the viticulture is called "heroic" because it cannot be mechanized.

Piedirosso and Alicante grapes, after manual harvest, are de-stemmed and delicately crushed, chilled and left to macerate on their skins for just a few hours, so to obtain a light onion peel color. Four months on the noble lees in stainless steel tanks, the wine is then bottled in April.

With its sapid, full, and clean taste, it is the perfect companion to grilled octopus, spaghetti alle vongole (spaghetti with clams) and appetizers.

Serve chilled at 53° F.