

COLOMBA PLATINO

ROSATO
SICILIA DOC



Duca di Salaparuta

PRODUCTION ZONE

TERRITORY

Central-Southern Sicily

SOIL

Medium-textured with a good presence of carbonates and gypsum

CLIMATE

Mild and rainy winters, with very dry and windy springs and summers marked by strong temperature fluctuations

DENOMINATION

Sicilia DOC

GRAPE VARIETY

Frappato

HARVEST PERIOD

Between the end of August and the beginning of September

VINIFICATION AND AGING

After a light maceration of the grapes in the press to extract aromas and color, the must ferments in stainless steel at a controlled temperature and then ages in steel tanks for at least three months until bottling, and in bottle for at least one month

TASTING NOTES

Bright pink color; on the nose, hints of rose and wild violet; intense palate with great savoriness and length

FOOD PAIRING

Seafood appetizers, fresh cheeses, and lightly aged cured meats. Ideal with battered fried dishes

AGING POTENTIAL

3 years

FIRST VINTAGE PRODUCED

Harvest 2024

ANALYTICAL DATA

Alcohol: 12,5%vol

Total acidity: 5.93 g/l

pH 3,22

BOTTLE FORMAT

75 cl

SERVING TEMPERATURE

6 - 8 °C



Poliedrica – Arrigo Musti, 2024

From the creative inspiration of Topazia Alliata, daughter of Duca Enrico and the last heir of the Alliata family to have managed the winery, Colomba Platino was born in 1959. Today, the line consists of a white wine from Insolia grapes, a red wine from Nero d'Avola, and a rosé from Frappato grapes, all presented with new labels inspired by *Poliedrica*, the artwork displayed in the Duca di Salaparuta cellars in Casteldaccia, dedicated by Maestro Arrigo Musti to Topazia Alliata

On the label, the *Poliedrica* section represents Demeter, Goddess of Agriculture and Family—a tribute to the entrepreneurial woman that Topazia was, dedicating herself to the care and protection of her family and the winery.