

**La bambina** is dedicated to strong women, to their power and energy, to their tireless motivation in fighting for their beliefs, to their talent for problem solving despite difficulties and complications.



# La bambina

## Rosato Menfi DOC 2021

### WHY BAMBINA?

Because I desired and waited for the first vintage of this rosé like a mother waiting for her first baby.

### WHAT DOES IT TASTE LIKE?

A true *vin gris*, **La bambina** has a pale copper color that can get more intense depending on the vintage. The nose shows a wide array of wild flowers, the palate is juicy with strawberries, watermelon and orange skin.

### HOW IS IT MADE?

Grapes are handpicked the first week of September, a few days before full ripening. No skin contact, the juice comes from direct pressing and ferments from pied-de-cuve in stainless steel tanks. 3 months refining on fine lees.

### HOW TO PAIR IT?

**La bambina** is just perfect on a warm summer night, or during a wine party with your friends. A great aperitivo with peanuts and dried pistachios, and a good companion for the whole meal with rice salads, grilled vegetables, soft cheeses and fish. My favorite combination is with sushi, where the savory taste of the wasabi sauce marries the wine's juicy texture.

### GRAPES

100% Nero d'Avola grown in Tenuta Belicello, Vigne in Costa.

### SOIL

Deep calcareous soil, medium texture with a good drainage, a yellowish color with lighter fractions.

### DATA

Total production: 11.000 btls  
Alcohol content: 12.5%  
Residual sugar: 3.5 g/l  
Total acidity: 5.42 g/l  
Total SO<sub>2</sub>: 50 mg/l



**CANTINE BARBERA**  
vignaiolo in menfi  
no tricks, no frills, just wine