

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 2022

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, and a spicy note on the finish.

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

80% Nero d'Avola and 20% Frappato, both grown in Tenuta Belicello.

SOIL

Vigne in Costa: deep calcareous soil, medium texture with a good drainage, a yellowish color with lighter fractions.

Vigna Sottostrada: medium-textured soil with sandy-limestone components lying on clay banks.

DATA

Total production: 10.000 btl
Alcohol content: 12%
Residual sugar: 3.3 g/l
Total acidity: 5.53 g/l
Total SO₂: 34 mg/l



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