

EASY MENFI

No frills wines,
easy to drink
and easy to share

La bambina celebrates strong women: their energy, resilience and instinctive ability to navigate complexity with grace, bringing empathy and determination to everything around them.

WHY LA BAMBINA

I waited for the first vintage of this rosé with the same profound anticipation a mother feels when expecting her first child.



La bambina

Rosato Menfi DOC 2024

TASTING PROFILE



COLOR

Pale copper pink, with deeper shades depending on the vintage



AROMAS

Fresh wild strawberry and rose petals, enriched by bright hints of watermelon and mandarin peel



PALATE

Bright and juicy; it delivers layers of pomegranate leading into a refreshing, spicy lift on the finish

WINEMAKING

- Harvest: manual picking, end of August
- Direct pressing with no skin contact, preserving its elegant clarity
- Spontaneous fermentation using pied-de-cuve with wild yeasts, in stainless steel tanks
- Refining: 3 months on the lees to refine its texture

TECHNICAL DATA

Grapes	60% Nero d'Avola, 40% Frappato	Alcohol	11%
Vineyard	Tenuta Belicello, Costa e Sottostrada	Production	7,000 bottles
Soils	Calcareous-clay soils with limestones		

STRUCTURE

BODY	ACIDITY	SALINITY	COMPLEXITY
●●○○○	●●●○○	●●●○○	●●○○○

FOOD PAIRING

An effortless aperitif when paired with toasted almonds and Bronte pistachios. It also shines alongside rice salads, grilled vegetables, soft cheeses, and sushi.

LA BAMBINA AT A GLANCE

- ★ JUICY, VIBRANT AND EASY TO LOVE
THE ULTIMATE CHOICE FOR APERITIFS AND LIGHT, CONTEMPORARY CUISINE



CANTINE BARBERA
vignaiolo in menfi