

Highlight Wines

Fiore di Nero, a fragrant rosé from central Sicily

di: Redazione

15 august 2016



Caltanissetta, a generous and productive countryside. **Lombardo Vini** is one of those cellars whose history began in the early 1970's due to the intelligence and foresight of its founder but whose important expansion, as often is the case – came with the generation which followed. Run today by **Salvatore, Gianfranco, and Roberto Lombardo**, the new winery has increased the surface planted to vines, created state-of-the-art fermenting and aging cellars, and offered a line of modern and well made wines. And, from a competitive point of view, it need not envy other important Sicilian wineries in terms of the pleasure its wines give.



During this hot mid-August we thought precisely of Lombardo, of a wine with all the characteristics of a fragrant white wine and, in addition, some of the advantages of a red. We are talking about **"Fiore di Nero"**, a Sicilian DOC rosé wine produced from the first soft pressing of **Nero d'Avola grapes**. The vineyards are located in the Cusatino area at close to 2000 feet (600 meters) above sea level, and the soil is a mixture of clay and calcareous elements. The harvest takes place at less than a week from the end of September. After pressing, the wine remains on its skins at a low temperature for 12 hours.

The color is a lovely light and luminous pink. The aromas express wild strawberries, cherries, and roses along with mineral notes which grow in the glass. The flavors are fresh, and crisp, structured but without asperity. A perfect wine for the entire meal from fish and seafood hors d'oeuvres to pizza.

Lombardo Vini – Winery

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Vineyards

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