



TESOROMIO

Susumaniello

VINI MALACARI

Appearance: "Tesoromio" is an extraordinary rosé wine produced with the native Susumaniello grape. In the glass, it presents an enchanting cherry pink color, delicate and vivid. This transparent shade promises a fresh and refined tasting experience.

Smell: The exploration of the aromatic bouquet of "Tesoromio" reveals aromas that invite harmony. Hints of fresh red fruits emerge, such as strawberries and raspberries, which dominate with elegance. Citrus notes such as orange and lemon zest add freshness and vitality. A background of white flowers, such as jasmine, contributes to a light and pleasant aromatic complexity.

Taste: The palate is enveloped by a sensation of freshness and lightness. "Tesoromio" offers a light and supple structure, with a lively acidity that gives vitality to the wine. The taste is dominated by fresh fruit, with a natural sweetness and a marked crunchiness that recall the fragrance of the sense of smell. The finish is clean and slightly spicy, with a citrus note and subtle minerality that invite another sip.

Culinary pairings: "Tesoromio" is a rosé wine ideal for accompanying light and fresh dishes. It pairs beautifully with summer salads, fish-based dishes such as grilled swordfish, tuna carpaccio or sushi, and fresh cheeses such as buffalo mozzarella. It is also an excellent choice for aperitifs and informal evenings with friends.

Alcohol content: 13.5% vol.

Serving temperature: 8°-10° degrees