



# ecOLOSI



## PINOT GRIGIO CATARATTO

ECOLOSI'S PHILOSOPHY IS INSPIRED BY THE MAGICAL LAND WHERE ITS GRAPES GROW. HERE, CERTIFIED ORGANIC VINEYARDS ARE TEEMING WITH WILDLIFE; ALIVE WITH THE ENERGETIC ABUNDANCE OF SICILY'S DIVERSE FLORA AND FAUNA. DEEP RESPECT FOR THIS DELICATELY BALANCED ECOSYSTEM LED THE COLOSI FAMILY TO CREATE THE ECOLOSI LINE, WHICH EXPERTLY EXPRESS TERROIR WITHOUT DISRUPTING IT.

### TASTING NOTES

Straw yellow in color. Fruity notes of white peach, with floral notes. Sapid, light, with good acidity, balanced, mineral, and fresh.

### FOOD PAIRINGS

Pairs well with light, delicate dishes, such as appetizers and hors d'oeuvres and fish courses, as well as white meat dishes.

### VINEYARD & PRODUCTION INFO

Vineyard location:	Mazzara del Vallo
Vineyard size:	
Green status:	Organic
Soil composition:	Calcareous
Training method:	Trellis with guyot pruning
Elevation:	350 meters ASL
Vines/hectare:	4000
Exposure:	Northeast
Vine Age:	15 years
Harvest time:	End of August
First vintage:	2019
Production:	

### WINEMAKING & AGING

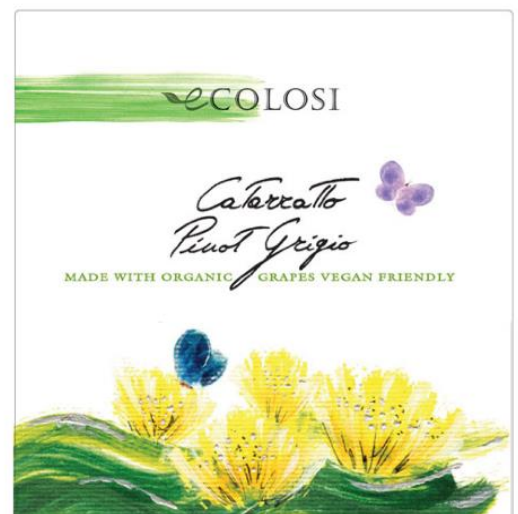
Varietal composition:	Pinot Grigio, Catarratto
Fermentation container:	Stainless steel tanks
Maceration technique:	
Type of aging container:	Stainless steel tanks
Length of aging:	
Length of bottle aging:	4 months

### TECHNICAL DATA

Alcohol:	12.5% ABV
Residual sugar:	5.8 g/L
Acidity:	6.6
Dry extract:	22

### PRODUCER PROFILE

Estate owned by:	Colosi Family
Winemaker:	Piero Colosi
Total acreage of vine:	25 hectares
Winery Production:	700,000 bottles
Region:	Sicily



CANTINE  
COLOSI



# ecOLOSI



## NERO D'AVOLA ROSÉ

ECOLOSI'S PHILOSOPHY IS INSPIRED BY THE MAGICAL LAND WHERE ITS GRAPES GROW. HERE, CERTIFIED ORGANIC VINEYARDS ARE TEEMING WITH WILDLIFE; ALIVE WITH THE ENERGETIC ABUNDANCE OF SICILY'S DIVERSE FLORA AND FAUNA. DEEP RESPECT FOR THIS DELICATELY BALANCED ECOSYSTEM LED THE COLOSI FAMILY TO CREATE THE ECOLOSI LINE, WHICH EXPERTLY EXPRESS TERROIR WITHOUT DISRUPTING IT.

### TASTING NOTES

Dusty pink in color with shades of mauve. Delicate bouquet of red fruit with hints of pomegranate and pink grapefruit. Composed and sapid with balanced acidity that enhances the fruity characteristics. Excellent persistence.

### FOOD PAIRINGS

Pairs well with appetizers, grilled or fried shellfish, white meats, and especially, pizza.

### VINEYARD & PRODUCTION INFO

Vineyard location:	Mazzara del Vallo
Vineyard size:	
Green status:	Organic
Soil composition:	Calcareous
Training method:	Trellis with guyot pruning
Elevation:	350-450 meters ASL
Vines/hectare:	4000
Exposure:	Northeast
Vine Age:	15 years
Harvest time:	Beginning of September
First vintage:	2019
Production:	

### WINEMAKING & AGING

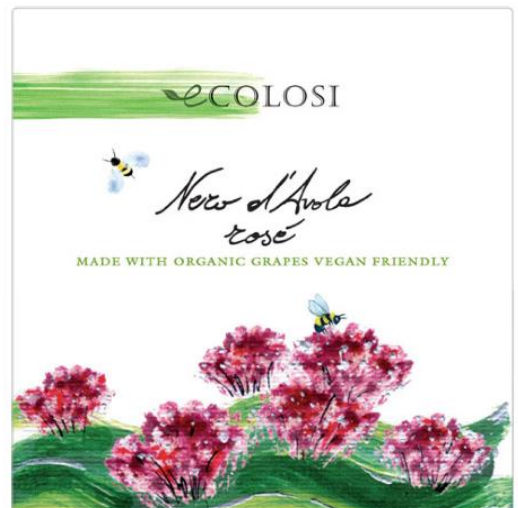
Varietal composition:	100% Nero d'Avola
Fermentation container:	Stainless steel tanks
Maceration technique:	Low temperatures for a few hours
Type of aging container:	Stainless steel tanks
Length of aging:	
Length of bottle aging:	4 months

### TECHNICAL DATA

Alcohol:	13% ABV
Residual sugar:	1g/L
Acidity:	7.2
Dry extract:	24

### PRODUCER PROFILE

Estate owned by:	Colosi Family
Winemaker:	Piero Colosi
Total acreage of vine:	25 hectares
Winery Production:	700,000 bottles
Region:	Sicily



CANTINE  
COLOSI



# ecOLOSI



## NERO D'AVOLA

ECOLOSI'S PHILOSOPHY IS INSPIRED BY THE MAGICAL LAND WHERE ITS GRAPES GROW. HERE, CERTIFIED ORGANIC VINEYARDS ARE TEEMING WITH WILDLIFE; ALIVE WITH THE ENERGETIC ABUNDANCE OF SICILY'S DIVERSE FLORA AND FAUNA. DEEP RESPECT FOR THIS DELICATELY BALANCED ECOSYSTEM LED THE COLOSI FAMILY TO CREATE THE ECOLOSI LINE, WHICH EXPERTLY EXPRESS TERROIR WITHOUT DISRUPTING IT.

### TASTING NOTES

Very fruit forward with notes of red berries (cherry, blackberry), fragrant, mineral, and spicy. The palate presents perfect balance between tannins and acidity. Intense, persistent, and fine.

### FOOD PAIRINGS

Great with mature cheese, charcuterie, and both white and red meat dishes.

### VINEYARD & PRODUCTION INFO

Vineyard location:	Mazzara del Vallo
Vineyard size:	
Green status:	Organic
Soil composition:	Calcareous
Training method:	Trellis with guyot pruning
Elevation:	350-450 meters ASL
Vines/hectare:	4000
Exposure:	Northeast
Vine Age:	15 years
Harvest time:	Beginning of September
First vintage:	2018
Production:	

### WINEMAKING & AGING

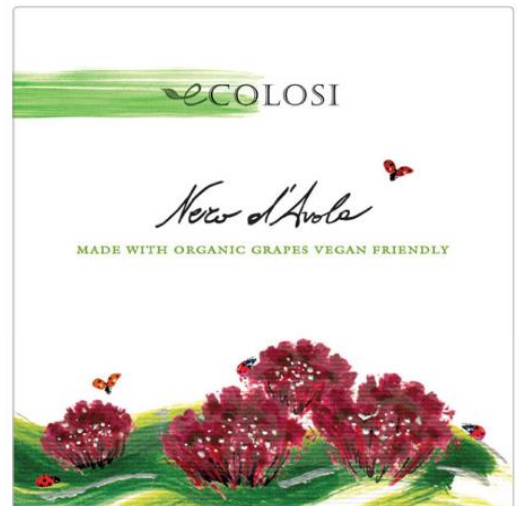
Varietal composition:	100% Nero d'Avola
Fermentation container:	Stainless steel tanks
Maceration technique:	Low temperatures for two days
Type of aging container:	Stainless steel tanks
Length of aging:	
Length of bottle aging:	4 months

### TECHNICAL DATA

Alcohol:	13% ABV
Residual sugar:	5.6 g/L
Acidity:	5.5
Dry extract:	34.8

### PRODUCER PROFILE

Estate owned by:	Colosi Family
Winemaker:	Piero Colosi
Total acreage of vine:	25 hectares
Winery Production:	700,000 bottles
Region:	Sicily



C A N T I N E  
COLOSI