

COUNTRY Italy
REGION Sicily
GRAPES Sangiovese

APPELLATION
NOTABLE

Sicilia IGT
 Screw Cap

BACKGROUND

Head to Head Rose is part of a new tradition between the dynamic brother-sister team of Giulia and Andrea Zingarelli. Each year, they re-visit the blend and fine-tune the wine to reflect the very best for each vintage. Head to Head Rose is made from the Sangiovese grape, grown in the eastern part of Sicily to produce a wine with beautiful red fruit aromas. It is great as an aperitif and also pairs perfectly with many cuisines, including pizza and tomato-based pastas.

VINIFICATION

This wine is made with carefully selected grapes grown in chalky, calcium-carbonate soils in the eastern part of Sicily. Sangiovese grapes undergo maceration on the skins for several hours to achieve its brilliant pink color. The juice is then vinified to preserve the grape's distinct freshness and aromatics.

COLOR

Brilliant coral pink.

NOSE

Intense, complex red fruit aromas dominated by apple and cherry notes.

PALATE

Pleasant freshness and aromatic persistency.

ANALYSIS

Alcohol: 12.5%

BOTTLE SIZE

750 ml

SERVING SUGGESTIONS

Great simply as an aperitif; also goes well with many foods, including tomato-based pastas, pizza and fish stews. Serve at 43-46°F (6-8 °C).

