

Classification: ETNA ROSATO DOC

Production Area: Northern slope of Mt. Etna,
Castiglione di Sicilia

Climate: High hills, with significant temperature
variations between day and night

Soil: Volcanic sand, deep, fertile and rich in
microelements, with subacid reaction

Altitude: 700 m.a.s.l.

Grape variety: 100% Nerello Mascalese

Training system: Alberello technique (free
standing and ungrafted "little trees"), with a 1.2 x
1.2 m quincunx planting layout. Some vines are
centennial.

Density of implantation: 7000 stumps per
hectare

Yield: 7,0 tons/ha

Alcohol content: 12,5%

Grape harvest: handpicked with selection of the
bunches

Vinification: Manually harvested grapes are
pressed in a soft way. Follows the clarification
of the must with static cold clarification and
subsequent fermentation in steel at controlled
temperatures, then the wine stays on its fine lees
for at least 4 months before bottling

Ageing in the bottle: at least 2 months

Estimated aging capacity: at least 5 years

Tasting temperature: 11-13°C

Tasting notes: Pale pink wine with reflections that
tend to pale orange, the nose is seductive and
citrusy, with hints of orange, aromatic herbs and
wild strawberry. It has a taste of medium intensity
and structure, with a great sapid and mineral boost,
with a nice taste-olfactory correspondence, it is
fresh and harmonious.

