



Etna rosato DOC

This rosato, with an unmistakable light color of copper metal, reveals the character and strength of this terroir. An elegant wine, pleasantly balanced by its softness and freshness. Prephilloxera Vineyard.

CLASSIFICATION: Rosato Etna D.O.C.

BOTTLES PRODUCED: 10.000

ALCOHOL CONTENT: 13%

AREA OF PRODUCTION: Northern side of Mount ETNA, Sicily.

ALTITUDE: 700 m a.s.l.

TERRAIN: Volcanic, sandy matrix, with strong root expansion from elevated air circulation.

VINEYARDS: Grown as alberello, in the town of Passopisciaro, c.da Santo Spirito.

PLANT DENSITY: 7,000 plants per hectare

AGE OF VINEYARDS: first planting in 1870

GRAPE VARIETIES: Nerello Mascalese 100%.

HARVEST: Hand-picked in cases after the first decade of October.

VINIFICATION: The juice undergoes a fast maceration with the skins (soft pressing), separating it from its gross lees statically cold and followed by a vinification at a controlled temperature between 13 - 15 degrees C° for at least 10 days.

AGING: in steel vats and for 4 months keeping the finest lees in suspension. It remains for a minimum of 6 months in the bottle.

BOTTLING: late spring following the harvest.

