

ETNA ROSATO

Denominazione di Origine Controllata CONTRADA VOLPARE 2020

Classification: Etna D.O.C. Rosato

Grape variety: Nerello Mascalese

Production area: eastern slope of Mount Etna, Contrada Volpare, Milo.

Altitude: 700m a. s. l.

Soil: sandy volcanic soil with high organic substance and rich in minerals.

Treatments: limited to the use of sulphur and copper.

Vine density : 6000 vinestocks per hectare.

Growing method: bush vine ("albarello etneo") on small terraces with dry lava-stone walls.

Harvest: second ten days of October.

Vinification and aging: the grapes are harvested by hands. Softly pressing of the whole bunches and fermentation without any skin contact in oak where matures for 2 months. Maturation occurs in stainless steel tanks for 6 months until bottling.

Production: 1000 bottles.

Tasting notes: clear and pale salmon, intense and delicate fragrance, hints of wild strawberries, citrus scents of mandarin and mediterranean bush. Fresh and savory with a pleasant acidity and with a small red fruits and mineral note finish.

Alcohol content: 13 % by Vol

Serving temperature: 10° - 12°C



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