

ETNA ROSATO

Denominazione di Origine Controllata CONTRADA VOLPARE 2022

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: mid October

Vinification and aging: The grapes are harvested by hands and undergo a process of cryomaceration for a few hours and then direct pressing. The cold clarified must fermented and mature for 4 months on the lees, an half in french oak barrels and an half in steel tank.

Production: 3900 bottles.

Alcohol content: 13 % by Vol

Serving temperature: 10° - 12°C



MAUGERI