

# ETNA ROSATO

## Denominazione di Origine Controllata CONTRADA VOLPARE 2023

**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 rich in minerals.

**Treatments:** Limited to the use of sulphur and copper.

**Vine density :** 6000 vines per hectare.

**Growing method:** Bush vine ("albarello etneo") on small terraces made of dry lava-stone walls.

**Harvest:** First ten days October

**Vinification and aging:** The grapes are harvested by hand then go to direct press. Afterwards, the must and skins undergo a process of cryomaceration for a few hours. The cold clarified must is fermented and aged for 4 months on the lees, 50% in French oak barrels and 50% in stainless steel tank.

**Production:** 4500 bottles.

**Alcohol content:** 13,50 % by Vol

**Serving temperature:** 10° - 12°C



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