



Carattere etneo dal 1734.

## 2022 ETNA ROSATO DOC



**Appellation:** Etna D.O.C. Rosato

**Grape Variety:** Nerello Mascalese, the noble indigenous red grape variety of Mount Etna

**Production Area:** Selection of grapes from vineyards located on the south-eastern slopes of Mount Etna

**Altitude:** 500 to 700 m a.s.l / 1,600 to 2,300 feet a.s.l

**Climate:** Mountain and high hill climate, humid and rainy in the cooler season, with high ventilation and luminosity and very significant temperature excursions

**Soil:** Sandy, volcanic, rich in minerals, with sub-acid reaction

**Vine Age  
& Training:** 25 years on average, trained with the spurred cordon system

**Vine Density:** Ranging from 6,000 to 7,000 vinestocks per hectare (2,429 - 2,834 vines per acre)

**Yield:** 7,000-8,000 kg/ha

**Vinification:** Grapes are handpicked in early October, de-stemmed, crushed and softly pressed. A small quantity of free run juice from macerated grapes is then added. Fermentation without any skin contact occurs at a controlled temperature of c.18-20 °C / 64-68 °F in stainless steel vats, using patented selected indigenous yeasts, for about 15 days. The maturation then occurs in stainless steel tanks on the fine lees until bottling

**Refining:** In the bottle for approximately 2 months

**Alcohol:** 12.5%

**Tasting Notes:**  
**COLOR** - Pink/salmon  
**SCENT** - Intense, delicate, floral with hints of broom, fruity with hints of blackberry and cherry  
**TASTE AND BODY** - Dry, mineral with pleasant acidity and saline notes, slightly tannic, balanced and distinct aromatic persistence with red fruit flavors

**Food Pairings:** Cold cuts, cured meats, fresh cheese, vegetables, white meats, seafood, marinated or cooked fish-based recipes and by the glass occasions. Serve at 10 – 12 °C.

**Drinking**

**Window:** 2022 - 2025