

ETNA

— ROSATO DOC —

CLASSIFICATION	Denomination of Controlled Origin Etna
TYPE	Rosé DOC
GRAPE VARIETY	Nerello Mascalese
ALTITUDE	600 mt a.s.l.
VINEYARD	Grapes from our estate vineyards
PRODUCTION AREA	Etna North – Castiglione di Sicilia
TRAINING SYSTEM	Traditional alberello and spurred cordon
SOIL TYPE	Volcanic
HARVEST PERIOD	Second decade of September
FERMENTATION	Indigenous yeasts
AGEING	In stainless steel

TASTING NOTES

Delicate peach blossom pink. On the nose the wine opens with a bouquet of citrus, tangerine and mandarin. On the palate it is pleasantly fresh and saline, easy to drink and very expressive.

COLOUR
Peach pink

AROMA
Citrus notes

PALATE
Fresh, savory, easy to drink

ALCOHOL
13% vol.

SERVING TEMPERATURE
10°C / 50°F

BEST ENJOYED
Now or within 2–3 years

TENUTA ETNA NORD