

Etna Rosato

Etna Rosato D.O.C.

VARIETY
NERELLO MASCALESE 100%

PRODUCTION ZONE
predominantly
Contrada San Lorenzo

CRU

NUMBER OF BOTTLES
15000

ALCOHOLIC GRADE
12,5%

SOIL	Volcanic soil, sandy, rich in minerals
AGE	80-year-old vineyards
ALTITUDE	700m above sea level
SURFACE AREA	Selection of 8ha
EXPOSURE	Northern slopes of Etna
PLANTING DENSITY	5500 vines per ha
TRAINING SYSTEM	alberello and “alberello modified” bush with espalier
YIELD PER HA	50q
HARVEST TIME	First days of October
HAVING PROCEDURE	Manual
FERMENTATION	carried out spontaneously by the yeasts naturally present on the grapes
FERMENTATION TEMPERATURE	15°C
LENGTH OF FERMENTATION	About 10 days, with indigenous yeasts
MACERATION TIMES ON THE SKINS	The time of pressing the whole bunches, approximately 5h
MALOLACTIC FERMENTATION	No
AGEING CONTAINERS	Steel
AGEING DURATION	6 months

GIROLAMO RUSSO