



Etna Rosato

Etna Rosato D.O.C.

VARIETY

100% NERELLO MASCALESE

PRODUCTION ZONE

Contrada San Lorenzo (a selection from the old vines planted lower down)

CRU

NUMBER OF BOTTLES

15,000

ALCOHOL

12.5%

PROPERTIES	Volcanic soil; sandy, rich in minerals
AGE	80-year-old vines
ALTITUDE	700 m above sea level
AREA	A selection from 8 ha
EXPOSURE	Northern slopes of Mt. Etna
PLANT DENSITY	5,500 vines per ha
TRAINING SYSTEM	<i>Alberello</i> and "modified" <i>alberello</i> on espaliers.
YIELD/HA	5,000 kilos
HARVEST PERIOD	First few days of October
HARVESTING	Manual
FERMENTATION:	Performed spontaneously by the yeasts naturally present on the grapes.
FERMENTATION TEMPERATURE	15°C
TIME OF MACERATION ON THE SKINS	The time for pressing the whole bunches (approximately 5 hours).
MALOLACTIC FERMENTATION	No
CONTAINERS FOR MATURATION	Stainless steel
LENGTH OF MATURATION	6 months
MATURATION IN BOTTLE	-

