



ETNA ROSATO DOC

Area of production

Castiglione di Sicilia, Solicchiata;

100% Nerello Mascalese, a native Sicilian grape variety, trained in espalier and free-standing in 1 hectare of vineyards at 750m asl, at a density of 5200 plants per hectare for the espalier and a density of 10000 plants per hectare for the free-standing. Yield of 7000 kilograms per hectare, the average age of the vines is 10 years, manual harvest into cases of 18 kilograms in the second 10 days of October.

Vinificazione

Short cold maceration on the grape skins at 10°C, soft pressing of the whole grapes to extract around 40% of must. After one night of static fermentation, period in stainless steel tanks for 4 months, followed by aging in the bottle.