

The Mith of Nymph Aetna
ETNA ROSATO

ROSÉ WINE • ETNA DENOMINAZIONE DI ORIGINE CONTROLLATA

This rosé wine is made from only selected grapes of the native Nerello Mascalese variety grown on high-elevation Eastern slopes of Mount Etna. A very fresh and intense wine, with a brilliant pale pink and a rich bouquet of floral and citrusy notes, featuring notes of rose hip, grapefruit and small red berries. On the palate it is well-structured, harmonious and persistent.

Grape varieties Nerello Mascalese 100%

Alcohol content 12,5% vol.

Production area: Eastern slopes of Mount Etna

Vineyards

Altitude: 550-750 m. a.s.l.

Exposure: South-East

Microclimate: temperate climate, with an annual average rainfall of ca. 1,000 mm and wide diurnal temperature range.

Soil: the soil is volcanic, very rich in minerals; the composition of the eruptive materials gave life to composite soils. Their elevated drainage capacity and their wealth in potassium play an important role in balancing the grape's maturation process.

Yield per Hectare: above 60 quintals.

Vines per Hectare: 6.000 ca.

Training system: espalier spurred cordon.

Harvest: by hand into crates, within the first half of October.

Maceration: the grapes are cold macerated on the skins for about 12 hours; after destemming, they are pressed softly.

Fermentation: the juice is left to ferment at a controlled temperature of 15-18°C for approximately 20-25 days.

Ageing: mainly in stainless steel vats and approximately 4 months in the bottle.

Tasting notes

Color: pale pink with brilliant highlights.

Nose: very fresh and expressive nose with floral hints and notes of rosehip, pink grapefruit, small red berries and spices.

Palate: a great freshness on the palate, with a mineral, citrusy, well-balanced and persistent taste.

Food Pairings: ideal with citrus risotto, first courses with shellfish, tuna tartare, stewed swordfish, it also pairs well with roasted white meat.

Serving temperature: 12-14°C.

