

NICOSIA

## VULKÀ ETNA ROSATO

ROSÉ WINE • ETNA DENOMINAZIONE DI ORIGINE CONTROLLATA

Vulkà Etna Rosato is made with Nerello Mascalese grapes. The volcanic origin and the altitude of the vineyards give this rosé wine a strong minerality, great freshness and a unique style. It is also distinctive for the richness of its floral and fruity aromas.

Grape varieties Nerello Mascalese 100%

Alcohol content 12,5% vol.

Production area: Tenuta Monte Gorna - Trecastagni (CT) - Mt Etna

Vineyards

Altitude: 700-750 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, often made up by small sized pumice stones, known as "ripiddu", found mostly on extinguished volcanic cones such as Mt Gorna.

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, in the mid-end of October.

Maceration: the grapes are cold macerated on the skins for 24 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 3 months in the bottle.

Tasting notes

Color: pale pink with brilliant highlights.

Nose: a wide floral and fruity bouquet with notes of rosehip, currants, wild strawberries, pink grapefruit, dehydrated fruit and spices, such as pink pepper.

Palate: great freshness and minerality in the mouth with a fruity, harmonious and lingering taste.

Food Pairings: very versatile in food pairings, this wine is ideal with cheese, cold cuts, roasted white meat, but also with fish couscous, risotto with shellfish, tuna tartare, stewed swordfish and other tasty seafood dishes typical of Mediterranean cuisine.

Serving temperature: 12-14°C.

ANNOTATIONS

  
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