

LENZA DI MONTI ETNA ROSATO

ROSÉ WINE • DENOMINAZIONE DI ORIGINE CONTROLLATA



NICOSIA

"Lenza di Monti" Etna Rosato is a very fresh and intense wine, with a lively colour and a rich bouquet of floral and fruity notes, such as rose hip and small red berries. On the palate it is well-structured, harmonious and persistent. Made from Nerello Mascalese grapes, grown on the lava terraces at an altitude of about 720 m a.s.l. on the Southeastern slopes of Mount Etna. This wine combines the typical elegance of mountain wine and minerality due to volcanic origin.

Grape varieties Nerello Mascalese 100%

Alcohol content 12,5% vol.

Production area: Mt Etna

Vineyards: lava terraces located at an altitude of about 720 m a.s.l. 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. Their elevated drainage capacity and their wealth in potassium play an important role in balancing the grape's maturation process.

Training system: espalier spurred cordon.

Harvest: by hand into crates, in the first ten days 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 2 months in the bottle.

Tasting notes

Color: pale pink with brilliant highlights.

Nose: a rich floral and fruity bouquet with notes of rosehip, wild berries, pink grapefruit and spices.

Palate: a great minerality on the palate, with a fresh, well-balanced and lingering taste.

Food Pairings: ideal with cold cuts, roasted white meat, risotto with shellfish, tuna tartare, stewed swordfish and many other flavourful seafood dishes.

Serving temperature: 12-14°C.



ANNOTATIONS