



TENUTA DELLE TERRE NERE

Etna Rosato

Appellation: Etna Rosato D.O.C.

First released vintage: 2006

Production area: townships of Randazzo and Castiglione di Sicilia (Catania)

Varietals of grapes: 100% Nerello mascalese

Extension of the vineyard: produced from the young vines in all the vineyards of the estate

Yield per hectare: 6 tons/ha

Characteristics of the soil: volcanic soil

Exposure: northern slope of Mount Etna, from 600 up to 900 meters a.s.l.

Average age of the vines: between 25 and 60 years

Type of cultivation: modified en goblet

Harvest: first decade of October

Vinification: soft pressing, low temperature fermentation in steel vats

Aging: it might surprise you...

Colour: “parure d’oignon”

Nose: typically fruity, reminiscent of cherry and ripe strawberry

Flavour: cool, lively and austere and fragrant

Food matches: fish appetizers, fish dishes

Suggested serving temperature: 8-10° C

Alcohol %: 13%

Annual production: 30.000 bottles (0,75 l)