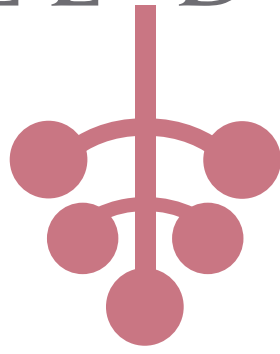


TERRAZZE DELL'ETNA



Name: Rosato

Denomination: Rosato Etna DOC

Grape variety: 100% Nerello Mascalese

Production area: Municipality of Randazzo (CT), northwest side of Etna

Altitude: 600 meters m.s.l.

Average year of the vineyards: 20 years

Training system: Etneo head-trained system

Plant density: 7,500 plants per hectare

Soil composition: volcanic, rich in structure.
Dark soil born from the disintegration of ancient lava flows coming from the volcano

Yield per hectare: 9,000 kilos per hectare
(about 1,3 kilos per plant)

Harvest period: last week of September

Vinification: maceration of the grapes in the press for 8 hours, soft pressing with 50% yield

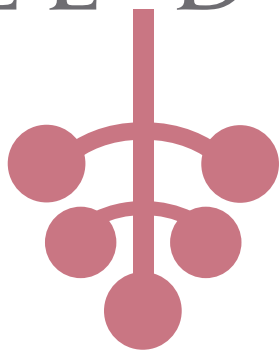
Aging: 6 months of batonnage on fine lees and aging of 3 months in bottle

Alcohol: 13%

pH: 3,30

Total acidity: 5,70 g/l

TERRAZZE DELL'ETNA



Name: Rosato

Denomination: Rosato Etna DOC

Grape variety: 100% Nerello Mascalese

Serving temperature: 10° - 12°C

Visual Analysis

The color of the wine is bright pale pink

Olfactory Analysis

The aroma is fresh with scents of red apple, peach and balsamic hints

Gustatory Analysis

The mouthfeel is sapid with a great freshness.
The finish is structured and balanced

Final Sensations

It is a wine of great drinking pleasure, we suggest you to drink it well chilled.
It represents well the territory from which it comes

Food Pairing

The wine goes well with all types of appetizers.
It is ideal with medium-seasoned first courses and with seasoned fish as well as with shellfish or seafood