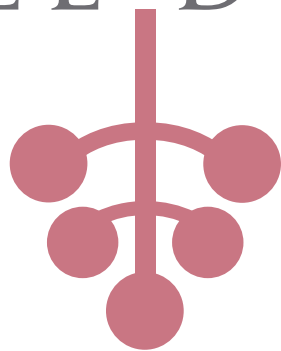


# TERRAZZE DELL'ETNA



**Name:** Rosé Brut

**Denomination:** Spumante Metodo Classico Brut Rosé  
(Classic Method Brut Rosé Sparkling Wine)

**Grape variety:** 80% Pinot Nero and 20% Nerello Mascalese

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

**Altitude:** 800 - 950 meters m.s.l.

**Average year of the vineyards:** 10-20 year

**Training system:** Guyot

**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 1.5 kilo per plant)

**Harvest period:** last week of August

**Vinification:** slight maceration in press for 1 hour,  
soft pressing with 40% yield. The red grapes  
are vinified in rosé at a controlled temperature  
and then they immediately age on fine lees

**Aging:** 36 months of aging on the lees in the bottle,  
at a controlled temperature of 15°C

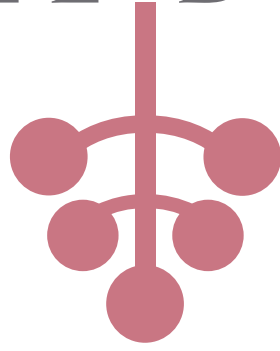
**Alcohol:** 12.50 %

**PH:** 3,20

**Total acidity:** 6.70 g/l



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**Serving temperature:** 4° - 6° C



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## Visual analysis

The color is pale pink onion skin.  
The pelage is fine and persistent.

## Olfactory analysis

The wine is intense and persistent with scents of strawberry and pomegranate combined with an elegant hint of bread crust

## Gustatory analysis

It is a fresh and balanced sparkling wine.  
It has a good structure that goes well with the intense and persistent foam

## Final sensations

It is a product of great pleasure and of considerable persistence

## Food pairing

The wine is ideal with shellfish, also raw, first courses of fish, fish soup or pistachio Arancine, typical of Etna