

Alnus Etna Rosato DOC 2012

Technical sheet

VARIETALS: Nerello Mascalese (80%), Nerello Cappuccio.

LOCATION OF VINEYARDS: Moganazzi, Castiglione di Sicilia (Northern slopes of Mt. Etna)

VINE TRAINING: espalier, currently in conversion to traditional bush training system

AGE OF VINEYARD: 10 years.

ALTITUDE: 650 m asl

EXPOSURE: North

TERRAIN: Sandy, volcanic, very rich in minerals, with subacid reaction.

CLIMATE: Typical high-hill climate, considerable temperature excursions between day and night.

RIPENING: Early october with manual harvest.

VINIFICATION: The grapes are harvest and selected, brought to the winery in shallow crates, where the whole clusters are soft-crushed. The old technique of the "*pista e mutta*" is applied: the must is separated from the skins after a very short maceration. Fermentation at 20-25 °C.

MATURATION: In concrete vats for about 5 months

REFINEMENT: In the bottles for at least 2 months

PRODUCED BOTTLES: 6,600

TASTING NOTES:

- Eye: rosé with light ruby glares.
- Nose: floreal, with fresh notes of strawberry and raspberry.
- Palate: dry, harmonic, spicy, pleasant acidity.

ALCOHOL CONTENT: 12.5%

SERVING TEMPERATURE: 12 °C.

