



## ETNA ROSATO 2019

### Appellation

Etna D.O.C. Rosato

### Grape variety

**Nerello Mascalese**, the noble indigenous red grape variety of Mount Etna

### Production area

Selection of grapes from vineyards located on the south-eastern slopes of Mount Etna

### Altitude

500 to 700 m a.s.l / 1,600 to 2,300 feet a.s.l

### Climate

Mountain and high hill climate, humid and rainy in the cooler season, with high ventilation and luminosity and very significant temperature excursions

### Soil

Sandy, volcanic, rich in minerals, with sub-acid reaction

### Vine density

Ranging from 6,000 to 7,000 vinestocks per hectare

### Yield

7,000-8,000 kg/ha

### Age and training system of vines

25 years on average, trained with the spurred cordon system

### Vinification

Grapes are hand-picked in early October, de-stemmed, then go through a pre-fermentative cold maceration for 12 hours and softly pressed obtaining 65% of free-run juice. Fermentation without any skin contact occurs at a controlled temperature in stainless steel vats for about 10 days, using an indigenous yeast selected in the vineyard by Benanti. Maturation then occurs in stainless steel tanks on the fine lees until bottling.

### Refining

In the bottle for approximately 2-3 months

### Tasting notes

- Color: pink/salmon
- Scent: intense, delicate, floral with hints of broom, fruity with hints of blackberry and cherry.
- Taste: dry, mineral with pleasant acidity and saline notes, slightly tannic, balanced and distinct aromatic persistence with red fruit flavors

### Alcohol content

13 % by VOL.

### Serving temperature

10-12°C

### Food pairings

Cold cuts, cured meats, fresh cheese, vegetables, white meats, seafood, marinated or cooked fish-based recipes and by the glass occasions

### Drinking window

2020 - 2024