



This rosé wine is produced in the municipalities surrounding the Mount Etna volcano (Catania). More specifically, the Northern side of the volcano, near the town of Randazzo, is the most rainy, where the vine less suffers the summer heat, and it produces persistent and spicy wines, with a limited alcohol content.

This wine is produced with the Sicilian indigenous vine Nerello Mascalese, vinified in white, and it yields excellent rosé wines.

Etna Rosé DOC "Amuri di Fimmina e Amuri di Matri"

GRAPE VARIETIES

Nerello Mascalese

WINEMAKING

Soft pressing in a press sealed and inerted with a neutral gas such as nitrogen to avoid oxidation. The pressed flower must is transferred to the vat and only after 36-48 hours the must is separated from the rough lees. It is now ready to receive the yeasts, which trigger the alcoholic fermentation, carried out at approx. 16°C for a time ranging from 12 to 15 days. After the alcoholic fermentation, the obtained wine is left on noble lees (sur lies) to refine for approx 4-6 months, thus yielding full-bodied, more sapid and persistent wines without the use of sulfur dioxide. The bottled wine is left to age for at least 3 to 6 months in the bottle before being marketed.

AGEING

12 months in stainless steel tanks "sur lies", 4 months in the bottle; it's best between 2 and 3 years.

ANALYTIC DATA

Alcohol content: 11-13 % vol.

ORGANOLEPTIC CHARACTERISTICS

Pale peach pink color; aromatic complexity characterized by notes of rose and berries, pineapple and apricot with hints of minerals; fresh and well balanced.

GASTRONOMY

It's excellent with fresh cheeses, meats, and seafood; can be served as an aperitif.

Serving temperature 10–12°C

AVAILABLE FORMATS

75 cl

