



FEMINA
Etna ROSATO Bio

**Wines that dance on the tongue
with grace and sensuality.**

The Femina line (Linea Femina), a tribute to the goddess Etna and to women through wines characterized by great elegance and sensuality.



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FEMINA



DOC ETNA

Grape varieties: 100% Nerello Mascalese

Production area: Etna, north side contrada Pontale Palino - Rovittello

Altitude: 700 mt asl

Soil: volcanic, rich in potassium and iron

Cultivation system: spurred cordon

Average age of vines: 7 years

Harvest: September/October

Vinification: maceration with skins for 3 to 4 hours (overnight wine), soft pressing of berries, fermentation of the free-run juice with selected yeasts in steel vats for about 15 days at temperatures of 16/18 °C

Maturation and Ageing: stainless steel silos for 1 month, in bottle for at least 2 months

Sensory analysis:

Appearance: transparent and bright cherry pink (onion skin)

Aroma: typical nose of the territory of great elegance and marked minerality, typical floral notes of the territory such as broom and jasmine, citrus notes with hints of sweet spices

Taste: sip of great elegance and freshness, savory and soft

Alcohol content: 12.5% vol.

Serving temperature: 12/14 °C

Recommended glass: wide tulip

Food pairings: ideal as an aperitif, it perfectly accompanies vegetable and fish couscous, seafood risottos, tuna tartare and other seafood and vegetable specialties typical of the Mediterranean tradition, cured meats and cheeses.

