



Sensi

ETNA ROSATO

On the wine labels of Patria, the works of Salvatore Incorpora meet the poets of all times.

At Cantina Patria in Solicchiata, the bottles feature labels adorned with art and wrapped in verse. Salvatore Incorpora is the artist behind these paintings, which harmoniously blend with the words of various authors.

painting by: **Salvatore Incorpora** - "Tra i pampini".



*...Et pero credo che
molta felicità sia agli
homini che nascono
dove si trovano i vini buoni.*

Leonardo da Vinci



ETNA ROSATO

Sensi

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: very elegant and fresh sip, 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.