



FEMINA  
ETNA DOC SPARKLING  
ROSÈ WINE  
BRUT

*Classic Method*

From the vineyards of Etna comes our sparkling joy:  
the Etna DOC Metodo Classico Spumante, available in both White and Rosé.

These sparkling wines, gems of the Femina Line,  
are a celebration of the art of classic winemaking.





# FEMINA

## ETNA DOC SPARKLING ROSÈ WINE BRUT

*Classic Method*

**Grape varieties:** 100% Nerello mascalese

**Production area:** Etna, north side contrada Pontale Palino

**Altitude:** 650 mt asl

**Soil:** volcanic, rich in potassium and iron

**Cultivation system:** spurred cordon

**Average age of vines:** 15 years

**Harvest:** September

**Vinification and aging:** classic method, minimum 18 months of aging on lees in bottle in temperature-controlled environments. After disgorging process, a minimum 4 months of aging in bottle occurs

**Sensory analysis:**

**Appearance:** cherry pink, clear and bright, fine-grained and persistent perlage

**Aroma:** fine and elegant bouquet characterized by floral notes of acanine rose and broom, citrus, berries and sweet spices

**Taste:** dry, fresh and savory sip, characterized by delicate effervescence and good persistence

**Alcohol content:** 12.5% vol.

**Residual sugar:** 6 g/liter

**Serving temperature:** 8/10 °C

**Recommended glass:** pot-bellied flûte or wide tulip

**Food pairings:** ideal as an aperitif and in combination with typical Sicilian short-to-medium seasoned meats and cheeses we recommend first courses of fish, fried fish and all simple vegetable and fish-based specialties typical of the Mediterranean tradition.