

## ETNA DOC ROSATO

*Our Nerello Mascalese grapes grow from ancient sapling vines "ad albarello" in the Contrada San Basilio in Piedimonte Etneo, a small village on the slopes of Etna 600 metres above sea level.*

GRAPES / 100% Nerello Mascalese.

PRODUCTION AREA / Etna slopes in Piedimonte Etneo (CT).

ALTITUDE / Approx. 600 meters.

SOIL / Volcanic, permeable, rich in potassium and iron, low in nitrogen and assimilable phosphorous.

CULTIVATION / From a centenary vineyard with a three-branch, single-bush vine system.

HARVEST / Last ten days of September.

VINIFICATION &

REFINEMENT / Vinification of our rosé involves pressing specially selected Nerello Mascalese grapes. The must is enzymatically clarified, racked and fermented for a fortnight at 13° C, thus preventing malolactic fermentation. The fine lees are distributed through bâtonnage until the March following harvest.

TASTING NOTES / Pale "onionskin" pink in colour, it has a distinctly floral aroma with strawberry and raspberry notes. Ideal with tomato dishes, such as a quintessential Sicilian bruschetta with cherry tomatoes and capers, swordfish alla eoliana or stuffed sardines.



TENUTE  
BALLASANTI