



DAVIDE FREGONESE

ETNA ROSATO DOP

GRAPES VARIETY: NERELLO MASCALESE

PRODUCTION: 5.000 bottles

FIRST VINTAGE: 2021

ALCOHOL: 13,0 % vol.

VINEYARD

LOCATION: Montedolce, Solicchiata

SOIL: volcanic

ALTITUDE: 730 - 750 m a.s.l.

EXPOSURE: northern, north-eastern

TRAINING SYSTEM: Espalier

PRUNING METHOD: double Guyot tipped, two-dimensional "alberello".

HARVEST PERIOD: beginning of October

VINIFICATION

FERMENTATION: after the whole grapes direct pressing the fermentation lasts about 15 days in stainless still tanks.

AGING: on lees in stainless still tanks for about 5 months with weekly battonage.

PAIRING

Versatile. Delicious as aperitif or during the meal. Salty pastries, pork-butcheries, ratatouille, fish or shellfish dishes. (Serving Temp.: 10°C - 12°C).

TASTING NOTES

Floral aromatic profile with notes of small red berries. Fresh, mouth-watering and subtle palate with a fine mineral vein, typical of volcanic soil.

