



NERELLO MASCALESE ROSATO

TERRE SICILIANE IGT

- Appellation: Etna DOC
- Type: red wine – still
- Harvest time: mid september
- Grape: Nerello Mascalese
- Fermentation: traditional by wild yeasts at open air.
- Maceration: none
- Ageing: 6 month in cement
- Alcol: % Vol. 12,5
- Average bottles produced: 6000

Nerello Mascalese looks like a perfect grape to make rosè wine.

Harvested a little bit later than the one sourced to make the white version, the color is taken after a super gentle pressure, actually not even a maceration, just the weight of the grape in the press machine, to get a super elegant and light color, very bright and full of light.

High acidity, saltyness, nice red oranges hints in the nose and an intriguing "bitter campari" after taste, makes this wine perfect by itself of pairing with unusual food, also spicy or with exotics flavors.