



This rosato, with an unmistakable light color of copper metal, reveals the character and strength of this terroir. An elegant wine, pleasantly balanced by its softness and freshness.

WINE: *Piano dei Daini Etna Rosato*

CLASSIFICATION: *Etna Rosato D.O.C. (Denominazione di Origine Controllata)*

N. BOTTLES PRODUCED: *3,000*

AREA OF PRODUCTION: *northern side of Mount ETNA, Sicily*

ALTITUDE: *700 m a.s.l.*

TERRAIN: *Volcanic, sandy matrix, with strong root expansion from elevated air circulation*

VINEYARDS: *grown as alberello, in the town of Passopisciaro and Solicchiata.*

PLANT DENSITY: *7,000 plants per hectare*

AGE OF VINEYARDS: *first planting in 1870*

GRAPE VARIETY: *Nerello Mascalese 100%*

HARVEST: *Hand-picked in cases during the first decade of October*

VINIFICATION: *The juice undergoes a fast maceration with the skins, separating it from its gross lees statically cold, and followed by a vinification at a controlled temperature between 15 - 17 degrees C° for at least 10 days.*

AGEING: *in steel vats for 4 months keeping the finest lees in suspension. It remains for a minimum of 6 months in the bottle.*

BOTTLING: *late spring following the harvest*