

SCIARE DELL'ALBA

Etna Rosato DOC

Vintage 2019



SCIARE DELL'ALBA

Technical Sheet

HARVEST YEAR:

2019

PRODUCTION AREA:

Fraz. Mascali (CT)

GRAPES:

Nerello Mascalese 80%, Nerello Cappuccio 20%

PLANTS PER HECTARE:

6000 trained with spurred cordon

YIELD:

50q / Ha

BOTTLES PRODUCED:

1600

SOIL TYPE:

of volcanic origin, mainly sandy, rich in skeleton and organic substance.

ALTITUDE AND EXPOSURE:

500 meters, on the east side of Etna.

HARVEST:

manual

VINIFICATION:

vinified in steel at low temperature.

MATURATION:

in steel in contact with the lees for three months and one month in bottle.

PAIRING:

Excellent as an aperitif and with poorly prepared fish dishes and fresh and medium-aged cheeses.

ANALYTICAL DATA OF THE WINE:

alcohol 13.0%; total acidity 6.2g / l of tartaric acid; pH 3.25

TASTING NOTES:

pale pink color, the nose is floral with notes of pink and violet, fruity with notes of wild strawberry, in the mouth it is balanced, fresh, soft, with a good flavor.