



DAVIDE FREGONESE

ETNA ROSATO DOP

GRAPES VARIETY: Nerello Mascalese

PLANTING YEAR: 1975

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 TIME: middle 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.

PAIRINGS

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

TASTING NOTES

Floreal aromatic profile with notes of small red berries.

Fresh, mouth-watering and subtle palate with a fine mineral vein, typical of volcanic soil.

