

SRC Rosato

(Mt. Etna)

Nerello Mascalese, Nerello Cappuccio, Carricante, Minnella



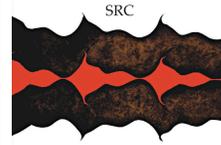
The Rosato is a remarkable expression of an Etna field blend at its finest. The grapes that grow on the steep slopes of this famous volcano, came to the cellar and sat with their skins and fresh juices for around 3 days before going into a traditional and old basket press. The different grapes' dark pink must co-fermented together naturally in a stainless steel tank, for a long and slow fermentation, and when all was finally complete, was bottled in August for a few months rest in glass. The result is alive and dynamic, with expressive dark berry fruit on the nose, and a volcanic minerality. With no sulfur additions during the winemaking process, the earth-laden fruit is deep and layered, full of acidity and grippy tannins.

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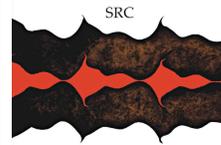
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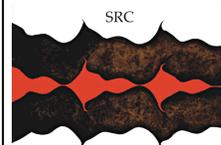
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