



LE SABBIE DELL'ETNA ROSÉ DELICATE SHADES OF NERELLO MASCALESE



VOLCANIC Line

CLASSIFICATION: D.O.C Etna

GRAPE VARIETY: Nerello Mascalese

VINEYARD LOCATION: Territory of Castiglione di Sicilia (Catania, Sicily) - Cavanera Etna Estate

ORIGIN OF THE GRAPES: Different areas of the North side of the Etna

SOIL COMPOSITION: Loamy -sandy of volcanic origin, highly draining

EXPOSURE: North Eastern side of the Volcano (720 metres above sea level)

TRAINING SYSTEM: Cordon Royat trained

VINES PER HECTARE (EA): 4.000/4.500

YIELD (KG. PER HECTARE): 7.000/7.200 kg

HARVEST PERIOD: Hand-picking - the first week of October

FERMENTATION TEMPERATURE: 18°C

PERIOD OF FERMENTATION: 15 days

VINIFICATION METHOD: Soft pressing (around 2 hours), slight skin maceration and static sedimentation

MATURATION: 3 months "sur lie", on fine lees in stainless steel tanks with daily shaking

MATURATION IN BOTTLE: 3 months

ALCOHOL: 12 % vol. | **PH:** 3.52 (average) | **TOTAL ACIDITY:** 5.68 g/l (average)

1ST YEAR PRODUCTION: Vintage year 2018

FORMATS: 75 cl

SERVING TEMPERATURE: 10°-12°C

RECOMMENDED GLASS: Tulip-shaped, for fragrant wines

TASTING NOTES



COLOR
Delicate pink.



NOSE
Fragrant refined aroma with hints of raspberry and pomegranate.



PALATE
Harmonious, with pleasant freshness, mineral with a long and persistent finish.

