

ERSE ROSATO

Erse, the call of the sunrise and the dew at dawn.
"The blue of the drops of the dew."
The blue of the sky of Etna.



ERSE ROSATO

DENOMINATION: Etna Rosato D.O.C.

VARIETALS: Nerello Mascalese, Nerello Cappuccio

TASTING NOTES

COLOR: raspberry rosé

SCENT: dry flowers, sour cherry, pomegranate, acacia honey

TASTE: complex, fresh and with an intense and well-balanced acidity. A structured and ample rosé, savory and mineral, with a long and persistent finish

CHARACTERISTICS OF THE PRODUCTION AREA

PRODUCTION AREA: *Rovittello*

Fessina has a particular position: the semicircular skiing that surround the vineyard creates a microclimate that allows the grapes to ripen slowly and completely, giving the wine unique elegance and complexity that are refined in the bottle giving austerity and longevity. A singularity among the wines of the northern part of the "Muntagna" that does not give anything to the muscularity and all to the fineness.

VINEYARD SURFACE: 1 ha

AGE OF THE VINEYARD: 2007

EXPOSITION: Nord-East

ALTITUDE: 700 mt.

SOIL COMPOSITION: *Rovittello*, the pulsating heart of Fessina, is gathered between two semi-circular lava flows, a nest that brings to mind the ancient concept of French clos. The soil is fine and deep, composed mainly of pumice, fine destructured clays and ancient powders. The terroir has centenarians rootstocks, mainly consisting of small Alberelli of Nerello Mascalese, a small portion of Nerello Cappuccio and some plants of Carricante and Minnella. Terraces mark the centuries dividing the various genotypes and the various ages. This cauldron of biodiversity is revealed hidden, an amphitheater that protects and develops a unique specificity that gives it feminine, irony and finely spicy notes. The approximately 8000 plants per hectare and the difference of genotypical character and age are a clear symbol of peasant agriculture on the volcano, made of ancient handmade vineyards, tradition and history

HARVEST TIME: October

YIELD PER HA: 6.000 kg

VINIFICATION AND AGING: soft de-stemming and crushing with rollers after a careful selection of the grapes in the vineyard and on the sorting belt in the cellar

PRE-MACERATION ON THE PEELS: cold pre-maceration on the peels for 2-14 °C for 12 hours

FERMENTATION: beginning of the fermentation with hat raising and continuation of the same in stainless steel

TOTAL PRODUCTION: 5.000