



TENUTE  
MANNINO DI PLACHI

*G. Mannino P.P.*



# ETNA DOC ROSATO

## QUALIFICATION

ETNA ROSE DOC 2018

## GRAPES

NERELLO MASCALESE

## PRODUCTION AREA

VINEYARDS ON THE SLOPES OF MOUNT ETNA IN CASTIGLIONE DI SICILIA, 550 METERS ABOVE SEA LEVEL; BREEDING AND ESPALIER TREE ON SANDY SOILS OF ORIGIN LAVA, WITH LARGE TEMPERATURE FLUCTUATIONS BETWEEN DAY AND NIGHT.

## PRODUCTION

MANUAL HARVEST OF THE GRAPES IN THE FIRST DECADE OF OCTOBER; SHORT COLD MACERATION OF THE GRAPES WITH SOFT PRESSING AND LOW TEMPERATURE FERMENTATION. AGING ON FINE LEES FOR 4 MONTHS.

## EXPOSURE

NORTH SIDE OF ETNA AT 550 METERS ALTITUDE IN CASTIGLIONE DI SICILIA.

## YIELD

70 - 80 QUINTALS / HA

## COLOR

ROSE WITH PLEASANT CORAL SHADES..

## BOUQUET

FLORAL AND BERRY FRUITY

## TASTE

FRESH AND FRUITY.

## ALCOHOL CONTENT

12,50% VOL.

## PAIRING

SUITABLE FOR APERITIFS AND MEDITERRANEAN FISH DISHES.

## SERVING TEMPERATURE

8 - 10° C

## DESCRIPTION

ETNA ROSE DOC 2018 TENUTE MANNINO DI PLACHI IS MADE FROM GRAPES OF NERELLO MASCALESE NATIVE WINES OF ETNA, GROWN IN ESPALIER AGAINST THE SLOPES OF ETNA IN CASTIGLIONE DI SICILIA. THE VINEYARDS ARE ROOTED ON SANDY SOILS AND VOLCANIC, ARRANGED IN SMALL TERRACES.

THE HARVEST OF GRAPES, LIKE ALL FARMING OPERATIONS, STILL TAKES PLACE BY HAND. SHORT COLD MACERATION OF THE GRAPES WITH SOFT PRESSING AND LOW TEMPERATURE FERMENTATION. AGING ON FINE LEES FOR 4 MONTHS. THE COLOR IS ROSE WITH PLEASANT CORAL SHADES WITH A FLORAL AND FRUITY BOUQUET.