



# TENUTA DELLE TERRE NERE

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## Etna Rosato 2017

**Appellation:** Etna Rosato D.O.C.

**First released vintage:** 2006

**Production area:** townships of Randazzo and Castiglione di Sicilia (Catania)

**Varietals of grapes:** 100% Nerello mascalese

**Extension of the vineyard:** produced from the young vines in all the vineyards of the estate

**Yield per hectare:** 6 tons/ha

**Characteristics of the soil:** volcanic soil

**Exposure:** northern slope of Mount Etna, from 600 up to 900 meters a.s.l.

**Average age of the vines:** between 25 and 60 years

**Type of cultivation:** modified en goblet

**Harvest:** first decade of October

**Vinification:** soft pressing, low temperature fermentation in steel vats

**Aging:** bottled when ready

**Colour:** “parure d’oignon”

**Nose:** typically fruity, reminiscent of cherry and ripe strawberry

**Flavour:** cool, lively and austere fragrant

**Food matches:** fish appetizers, fish dishes

**Suggested serving temperature:** 8-10° C

**Alcohol %:** 13%

**Annual production:** 28.000 bottles (0,75 l)

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## TENUTA DELLE TERRE NERE

**ETNA ROSATO**

DENOMINAZIONE DI ORIGINE CONTROLLATA

**2017**

13,5% vol

Imbottigliato all'origine da Tenuta delle Terre Nere - Randazzo (CT) - Italia  
CONTIENE SOLFITI - PRODUCT OF ITALY - CONTAINS SULPHITES

e 750 ml