Terrazze dell'Etna

Rosé Brut
Metodo Classico

REGION
Sicilia

VARIETY
90% Pinot Nero and 10% Nerello Mascalese
Municipality of Randazzo (CT) northwest slopes of Etna

Altitude: 750-950 metres a.s.l.
Soil type: Volcanic- lava flow
Climate: Cool and ventilated with consistent changes between day and night
Vine Age: 7-15 years
Harvest period: Last decade of August
Vinification: White vinification
Ageing: Classic Method 36 month on the lees produced with pupitre, dégorgement with by hand

TASTING NOTES
Good body, yet fresh and balanced, immediately elegant with a good aromatic persistence, there is an olfactive return of fruit like raspberries and strawberries with a sapid finish, the foam is creamy and elegant.

FOOD PAIRINGS
Crustaceans, traditional Sicilian fish pasta dishes, fish soups with moderate use of tomato, white meat.