

Terrazze dell'Etna

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.