



Grape:
Nerello Mascalese 100%



Production Area:
North slope of Mt. Etna, from various
“Contrade”



Vineyard Altitude:
Between 600 and 750 meters a.s.l.



Soil Type:
Volcanic, mainly sandy, rich in gravel
and organic substances



Cultivation:
Espalier and alberello system (head-cultivated
bush)



Plant density:
Alberello 8,000 per hectare
Espalier 5,050 per hectare



Grape harvest:
Late September, first week in October



Harvest:
Manual



Winemaking:
White vinification with soft pressing and
rapid separation of must from skins; steel
fermentation at controlled temperatures



Ageing:
In steel at 12°C, then in bottles

Alcohol content 12%

Tasting Notes

Color: Pale pink.

Nose: A bouquet of flowers and fruits; wild rose and lilac, geranium and lavender, raspberry, grapefruit, and pomegranate, all fused in a pleasant balance.

Palate: Fresh and mineral, with a savory finish and a satisfying fruity persistence.