



Petra lava

ETNA ROSATO

The Volcano's son

Appellation

DOC - Controlled place-name

Grape varieties

Nerello Mascalese and Nerello Cappuccio

Production areas

vineyards on the slopes of Volcano Etna in Castiglione and Randazzo districts; counter-espalier growing on volcanic-origin sandy soils, with strong thermic changes between day and night

Production technique

grape manual harvest in the first decade of October; 48 hours' grape cryo-maceration, soft pressing and temperature-controlled fermentation

Raising

in steel for at least 4 months

Colour

brilliant rosé

Perfume

intense fruity, with typical flowery hints

Taste

dry, harmonious

Alcoholic strength

13%

Food pairing

excellent wine for any dish

Serving temperature

14°C



Antichi Vinai

1877