



TENUTE
MANNINO



CATERINA DI PLACHI

ETNA DOC BRUT SPUMANTE ROSÉ

VINES: Nerello Mascalese

DISTRICT: The vineyards are located in the districts Bragaseggi in the Municipality of Castiglione di Sicilia, on the North side of the volcano

ALTITUDE: 600 meters above sea level

FARMING TYPE: Sapling and espalier on sandy soils of lava origin, with strong temperature variations between day and night.

AGE OF THE VINEYARD: 40 years

HAVEST PERIOD: first ten days of September

YIELD PER HECTARE: 50 tons/hectare

VINIFICATION: Vinification by direct pressing of the whole grapes, static cold decanting, alcoholic fermentation in steel at controlled temperature (14-15 C°)

AGING: 40 months on the lees

DISGORGEMENT: 2020

DOSAGE: Brut

ALCOHOL CONTENT: 12,5% Vol.

MARKET INFORMATION

ANNUAL PRODUCTION: 700 bottles

BOTTLE SIZE: 0,75 lt – 1,5 lt

BUNDLE: 6-bottle cartons (horizontal)

DESCRIPTION: Etna Spumante Metodo Classico "Caterina di Plachi" is obtained from the first harvested grapes of Nerello Mascalese. From the direct pressing of the black grapes, with immediate separation from the skins, a very rich wine is obtained, strong in both structure and acidic freshness, ideal prerequisites for the subsequent foaming with the classic method in bottle. The long aging in bottle of the sparkling wine on its lees of fermentation for at least 24 months, in the cool and dark environment of the cellar, allows an extraordinary evolution of perlage and aromatic complexity. A sparkling and fresh wine, elegant and with a beautiful personality. With a soft pink color and a fine and persistent perlage, it is appreciated for its bouquet that recalls small berries and croissants. The taste is soft, fresh and very pleasant.