



TENUTE  
MANNINO



# VASADONNA

## CRU ETNA ROSSO DOC

**VARIETIES:** Nerello Mascalese

**DISTRICT:** Vineyards on the slopes of Etna in the municipality of Castiglione di Sicilia (Contrada Bragaseggi) at 600 meters above sea level; tree breeding on sandy soils of lava origin, with strong thermal changes between day and night

**ALTITUDE:** 600 meters s.l.m.

**BREEDING SYSTEM:** Sapling breeding on sandy soils of lava origin, with strong thermal changes between day and night

**AGE OF VINEYARD:** over 100 years

**HARVEST PERIOD:** Second ten days of October

**YIELD PER HECTARE:** 60 Q.li/Ha

**VINIFICATION:** Long maceration with the marc at controlled temperature

**AGING:** Spontaneous malolactic fermentation in steel and maturation in 500 liter French oak barrels. Bottling after 3 years of aging in wood

**ALCOHOL CONTENT:** 14% Vol.

### INFORMATION FOR THE MARKET

**ANNUAL PRODUCTION:** 1,500 bottles

**BOTTLE SIZE:** 0,75 l

**PACKAGING:** 6 bottle cartons (horizontal)

**DESCRIPTION:** Etna DOC Rosso 2019 "Vasadonna" Tenute Mannino is made from Nerello Mascalese grapes, pure and autochthonous grape of Etna, cultivated with sapling on the slopes of Etna in the municipality of Castiglione di Sicilia. Vasadonna is the result of a careful and scrupulous selection in harvest of the best grapes harvested from pre-harvest vines of over 100 years. The vineyards have their roots on sandy and volcanic soils, arranged on small terraces typical of Etna. The harvest of the grapes, like all cultivation operations, is still strictly by hand. The next pressing is soft, the vinification takes place in steel tanks at controlled temperature until the natural malolactic fermentation. The aging is in French oak barrels and lasts about three years. The aging is in bottle. The "Vasadonna" is a wine with a bright ruby red color and an intense aroma with elegant hints of ripe fruit and vanilla. Its taste is dry, full and rightly tannic