



TENUTE
MANNINO

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DOC ROSÉ



VINES: Nerello Mascalese

DISTRICT: The vineyards are located in the district of Bragaseggi in the Municipality of Castiglione di Sicilia, on the north side of the volcano.

ALTITUDE: 600 meters above sea level

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

AGE OF THE VINEYARD: from 20 to 80 years

HAVEST PERIOD: second decade of October

YIELD PER HECTARE: 70/80 tons/hectare

VINIFICATION: manual harvesting of grapes in the second decade of October; short cold maceration of the grapes with soft pressing and low temperature fermentation

AGING: refinement on the lees for 4 months

ALCOHOL CONTENT: 12,5% Vol.

MARKET INFORMATION

ANNUAL PRODUCTION: 10,000 bottles

BOTTLE SIZE: 0,75 l

BUNDLE: 6-bottle cartons (horizontal)

DESCRIPTION: Etna DOC Rosato Tenute Mannino is made from Nerello Mascalese grapes that grow on the north side of Etna. The vineyards have their roots on sandy and volcanic soils, arranged on small terraces. The grapes are harvested by hand in the second decade of October, then a very short cold maceration with soft pressing, low fermentation temperature and refinement on the lees for 4 months. It has a pale pink color with pleasant coral nuances, and the nose gives off delicate floral notes but also small red fruits and wild strawberries. The taste is fresh, savory and mineral, with a fairly long finish that recalls the sip.