



TENUTE
MANNINO

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ETNA ROSATO D.O.C.



Scheda Tecnica

www.tenutemannino.com

Bouquet: The nose releases delicate floral notes and ripe red fruit like wild strawberries

Taste: fresh, savory, mineral. The finish is quite long

Vintage: 2023

Classification: Etna D.O.C. Rosato

Production Area: Castiglione di Sicilia (CT) – **CONTRADA BRAGASEGGI** North Side of Etna

Altitude: 600 m.s.l.m.

Age Of Grapes: 30 – 50 anni

Yield per Hectare: 65 - 70 q.li/Ha

Soil: Fine Volcanic Sand Rich in Iron, Silicon and Pumice. Any paroxysmal eruptions can enrich the soils of lapilli and lava sands

Method of Growing: Spalliera a Cordone Speronato e Alberello Etneo

Grapes: 100% Nerello Mascalese

Aging: Steel Tanks of 10Hl

Cork: Nomacorc – Select Green 100

Alcool: 12,50% vol.

Harvest: Manual during First week of October

Color: Soft Pink with Coral Shades

Food Matches: Raw fish, Sushi, Pizza, Shellfish and Aperitifs

Service Temperature: 10° - 12°

Bottles Size: 0,75 lt.