



Theresa Eccher
rare and precious wines from Volcano Etna



vinwine brands

ARIÈL Etna DOP Rosé



Grape Variety Nerello Mascalese (100%)

Vineyard Location Montelaguardia, Randazzo, 800 m. a.s.l.

Soil Lavic soil

Training System spurred cordon

Vine Density 5,700 plants/ha

Yield Per Hectare 8,000 kg/ha

Vineyards Size 7 hectares overall total

Annual Production 3,500

Harvest Second half of September, about three weeks before maturity, manual, in 20 kilos crates

Vinification Gentle destemming and maceration with skin contact and dry-ice. Cryo fermentation. Malolactic fermentation triggered by native yeasts

Aging 5 months in steel tanks, then 1 month in bottle

Alcohol Vol 12.5%

Color Bright, intense pink

Aroma Intense strawberry and raspberry with lemon

Taste Elegant, balanced, fresh, long lasting

Food Pairing Best served with fish, scampi, cheese, salami. Excellent as aperitif

Serving Temperature 12°-14° C / 53° - 57° F

Type Of Cork Natural cork

Bottle Size (L) 0.75

