



This rosato, with an unmistakable light color of copper metal, reveals the character and strength of this terroir. An elegant wine, pleasantly balanced by its softness and freshness. Prephylloxera Vineyard.

VINTAGE: 2018

WINE: Piano dei Daini

CLASSIFICATION: Rosato Etna Doc (Organic)

N. BOTTLES PRODUCED: 10,000

ALCOHOL CONTENT: 12,5%

AREA OF PRODUCTION: northern side of Mount ETNA, Sicily

ALTITUDE: 700 m a.s.l.

TERRAIN: Volcanic, sandy matrix, with strong root expansion from elevated air circulation

VINEYARDS: grown as alberello, in the town of Passopisciaro, c.da Santo Spirito.

PLANT DENSITY: 7,000 plants per hectare

AGE OF VINEYARDS: first planting in 1870

GRAPE VARIETY: Nerello Mascalese 100%

HARVEST: Hand-picked in cases during the first decade of October

VINIFICATION: The juice undergoes a fast maceration with the skins (soft pressing), separating it from its gross lees statically cold and followed by a vinification at a controlled temperature between 13 - 15 degrees C° for at least 10 days.

AGEING: in steel vats for 4 months keeping the finest lees in suspension. It remains for a minimum of 6 months in the bottle.

BOTTLING: late spring following the harvest