TERRA COSTA NTINO

ma il tutto viene non seminato, non piantato o arato; l'orzo, il frumento e la gioconda vite, che si carica di grosse uve, a cui Giove con pioggia tempestiva educa e cresce

Omero, Odissea, canto IX

deAetna

etna rosato doc

The name DeAetna, inspired by the title of a Latin pamphlet dated 1494, expresses the sacredness of the oenological universe. Written in dialogue form, the text tells of the ascension to the top of the volcano by a Venetian writer, Pietro Bembo, after returning from his stay in Messina at Constantine Lascaris's. The description and study of Mt.Etna and its activity assign to "DeAetna" classical and historical mysticism giving the Sicilian wine the most intellectual moment of the encounter at the table.

Appelation: "Etna Rosato" Denominazione di Origine Controllata .

Production area: Contrada Blandano - Viagrande Catania, south-east slope of Etna.

Altitude: 450-550 m.a.s.l..

Site climate: High-hill with considerable day-night temperature swings.

Grapes: Nerello Mascalese 90%, Nerello Cappuccio 10%. Ripening in the first ten days of October.

Soil type: Sand of volcanic origin.

Vines per hectare: 6500 vertical-trained, bush-trained and spurred cordon-trained.

Yield: 50-60 q/ha.

Avarage age of vines: 45 years.

Harvest: Manual.

Vinification: The must is obtained by straight pressing. After cold settling, the must ferments at controlled temperature.

Maturation: In stainless steel vats for few months with fine lees, in order to exalt environmental characteristics, then in bottle.

Average annual production: 8.000.

Alchol content: 13,5% vol.

Serving temperature: 10° - 12°C.

Organic Wine: Inspecting body authorised by Mi.P.A.A.F. IT BIO 008. Crontrolled operator n° B979.

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