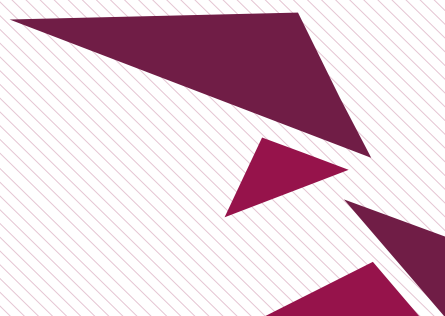


TERRA
COSTA
NTINO



RASOLA

DINO

Rasola

vino rosso

An ancestral red wine, wine of heart, passion, the very first reason that let everything started. Rasola is not a wine, is an old relative, to whom you owe everything, who comes back to visit you: red and white grapes all together, spontaneous fermentation, no filtering, no temperature control, no added sulphites, transparent bottle, overwhelming wine character.

Whom we made this wine for? Us.

Rasola is "Dino's wine" and it is unexpectedly good, clear, straight, enjoyable in its simplicity and immediacy.

Maybe because we taste it, above all, with our heart.



Appellation: Vino Rosso



Production area: Contrada Blandano - Viagrande (CT), 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, Nerello Cappuccio, Carricante, Catarratto, Minnella, Francese and other indigenous grapes. Ripening in the second decade of September.



Soil type: Sand of volcanic origin.



Vines per hectare: 6,500 vertical-trained, bush vine-trained and cordon spur trained.



Yield: 50-60 q/ha.



Average age of vines: Old Vines.



Harvest: Manual.



Vinification: The grapes are destemmed and then led to a spontaneous fermentation with indigenous yeasts, without temperature control. Manual punch-down.



Filtration: after fermentation the wine is undergoes a natural settling. No filtering before bottling.



Average annual production: 999



Alcohol content: 13% vol.



Serving temperature: 16°C.

