

# GENERAZIONE ALESSANDRO

## VIGNAZZA

### ETNA ROSATO DOC

Vignazza has its origin in the most shaded part of the Nerello Mascalese vineyard in Contrada Palmellata. Elegance and minerality reveal the volcanic soul of this rosé of great Mediterranean character and surprising ageing potential.

## TECHNICAL SHEET

Appellation: Etna Rosato Doc

Grape variety: Nerello Mascalese 100%

Type of soil: volcanic sands with a good presence of red pumice

Altitude: 640 meters above sea level

Year of planting: 2016

Production area: north-eastern slope, municipality of Castiglione di Sicilia in contrada Palmellata

Training system: espalier with spurred cordon pruning

Planting density: 5,600 per hectare

Yield per hectare: 60 quintals

Harvest period: mid-October

Crushing: hand harvested grapes put in small crates in the early morning, then destemmed and pressed softly

Maceration: cold soak inside the press, for about 2 hours

Alcoholic fermentation: about 20 days at 15°C in stainless steel tanks

Ageing: 10 months in stainless steel tanks on its lees, 20% of the wine matures in French oak tonneau barrels with 600 litre capacity

Ageing in bottle: 12 months at steady temperature (18°C)

## ORGANOLEPTIC CHARACTERISTICS

Colour: onion skin pink with coppery reflections

Aroma: elegant notes of small red fruits and raspberries, alternated with a citrus scent that recalls the “tarocco” variety of blood orange, are followed by typical aromas of Mediterranean scrub, such as myrtle and juniper, accompanied, on the finish, by light toasted hints that resemble hazelnut

Taste: the juicy and fresh palate evolves into a long and pleasantly smooth sip, which delights the mouth with a mineral and dry feel combined with delicate toasted notes on the finish

