

Azienda Agricola Monterosso Volcano Rosato IGP

COUNTRYREGIONGRAPEVINTAGEItalySicilyNerello Mascalese2019

ABOUT THE DOMAINE

Monte Rosso is a volcanic cone formed during one of the most extensive eruptions of Etna in 1329. Today, the centuries-old, un-grafted vineyards are on the slopes and within the crater and have been brought back to life thanks to three friends, Aurelio Marconi, Giovanni Ferlito and Gianluca Strano, who share the same love for their native land. From the lava stone vineyard terraces there is an incredible 360° view, stretching from the Mediterranean Sea to the central crater of Etna, proving what extreme viticulture is required. The volcanic ash acts as a natural fertilizer, providing an energizing shower of minerals including potassium, phosphorus and manganese. The influence of the sea breezes, together with the considerable rainfall, altitude and volcanic soils, give the wines their intense and unique character. Indigenous Etna varieties Carricante and Nerello Mascalese are cultivated. Today organic farming enables the wines to fully express the terroir of this one of a kind volcanic landscape.

WINEMAKING

Alberello Etneo vine training system. Volcanic origin soil type. The vine are more than 70 years old. There are 9,000 vines/Ha. Vinification in stainless steel. This wine is aged for 6 months in bottle.



This darker style of rose has amazing complexity. Aromas and flavours of red cherry, cranberry, wild raspberry, blood orange, dried flowers, and Mediterranean herbs. The richer texture is balanced by pronounced acidity.



TECHNICAL NOTES

Alcohol by volume 12.5%