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*RASULE ALTE ROSATO 2013*

*Classification: Rose wine*

*Production area: North Etna*

*Variety: 70% Merlot 30%  
Nerello Mascalese*

*Alcohol content: 13%*

*Production: Light pressing of  
the grapes, low temperature  
fermentation in steel vats and  
aged until spring.*

*Maturation in silver vats for 2  
months*

*Bottled: April 2014*

*SCHEDA ORGANOLETTICA*

*Colour: Rose colour with  
garnet red tinges*

*Aroma : Delicate and fruity  
with a pleasant hint of berries.*

*Flavour: Fresh, tangy, with a  
pleasant fruity after taste.*

*A ready to drink wine that goes  
well both with fish and meat  
dishes and soft cheeses.*

*Serving temperature:  
14°-16°C.*

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