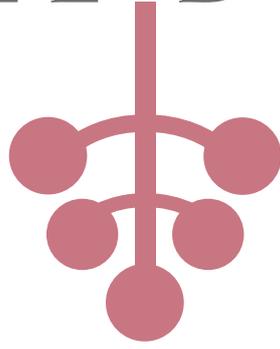


# TERRAZZE DELL'ETNA



**Name:** Rosé Brut 50 Mesi

**Denomination:** Spumante Metodo Classico Brut Rosé  
(Classic Method Brut Rosé Sparkling Wine)

**Grape variety:** 80% Pinot Noir and 20% Nerello Mascalese



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**Production area:** Municipality of Randazzo (CT)  
northwest side of Etna

**Altitude:** 800-950 meters above the sea level

**Average year of the vineyards:** 10-20 years

**Training system:** Guyot

**Plant density:** 7,500 plants per hectare

**Soil composition:** volcanic, rich in structure.  
Dark soil born from the disintegration of  
ancient lava flows coming from the volcano

**Yield per hectare:** 9,000 kilos per hectare  
(about 1.5 kilo per plant)

**Harvest period:** last week of August

**Vinification:** slight maceration in press for 1 hour,  
soft pressing with 40% yield. The red grapes are vinified  
in rosé at a controlled temperature and then  
they immediately age on fine lees

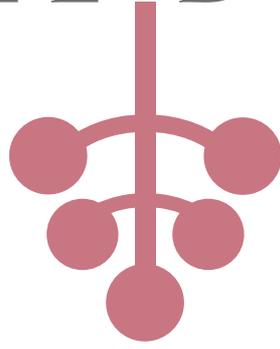
**Aging:** 50 months of aging on the lees in the bottle,  
at a controlled temperature of 15°C

**Alcohol:** 12.50 %

**pH:** 3.18

**Total acidity:** 6.70 g/l

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**Temperatura di servizio:** 4° - 6° C



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## Visual analysis

The color is pale pink onion skin.  
The pelage is fine and persistent.

## Olfactory analysis

The wine is large, complex and elegant.  
The notes of bread crust are enhanced by  
a long stay on the yeasts. On the finish we can smell  
aromas reminiscent of toasted almonds

## Gustatory analysis

The wine is persistent and balanced, with a great body.  
The pleasant structure is enhanced by the typical  
minerality deriving from volcanic soils

## Final sensations

The 50 months of stay on the lees give  
this sparkling wine refinement and depth

## Food pairing

Sparkling wine for all meals. It goes well with fish,  
also raw seafood, shellfish and white meats