

FUMANTE ETNA ROSATO DOC CAMPORÈ

TASTING NOTE



Faint pinkish color. The nose presents hints of red fruits such as cherry and strawberry. Good acidity and minerality are perceived.



VINEYARD & PRODUCTION INFO

Vineyard size: 8 ha
Soil composition: result of volcanic eruptions and accumulations of lava volcanic, sandy, mineral and body lava
Training method: alberello and contropalliera
Elevation: 750 m a.s.l.
Vines/hectare: 4.500/ha
Exposure: North side of Mount Etna
Vines age: 10 years
Harvest time: end of September/first part of October
First vintage: 2016



PRODUCER PROFILE

Estate owned by: Andrea Madaudo
Winemaker: Andrea Madaudo
Total land under vine: 8 ha
Winery production: 60.000 bottles
Region: Sicily



WINEMAKING & AGING

Varietal composition: 100% Nerello Mascalese
Fermentation
Container: stainless steel tanks
Length: 15 days
Temperature: 12-14 °C
Maceration
Technique: in stainless steel tanks
Length: 2 weeks
Malolactic fermentation: no
Aging
Container: 50-100 hl stainless steel tanks
In bottle: 15 days



ANALYTICAL DATA (VINTAGE 2022)

Alcohol: 12,5 %
Ph lever: 3,29
Residual sugar: 4,5 g/l
Acidity: 6,6 g/l
Dry extract: 0,992 g/l



FOOD PAIRINGS

Ideal with fish dishes.

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