TENUTA FERRATA



Metodo Classico Rosè

IGT TERRE SICILIANE BRUT ROSÈ

GRAPES

Pinot Nero (100%)

GROWING AREA

Contrada Moscamento and Caristia, Northern slope of Mount Etna

ALTITUDE

680 metres a.s.l.

SOIL

Volcanic sand

TRAINING SYSTEM

Trellised / Guyot

VINIFICATION

Soft pressing of whole bunches and temperature-controlled fermentation in stainless steel tanks.

AGING

Aged on the lees for about 24 months before disgorgement.

ALCOHOL

11 % by Vol.