



## Spumante Etna Rosato DOC Brut

### La Gelsomina

<b>Type</b>	Sparkling wine
<b>Origin</b>	Italy, Sicilia
<b>Producer</b>	La Gelsomina Presa
<b>Classification</b>	DOC
<b>Expansion</b>	30 months on the lees
<b>Contents</b>	75 cl
<b>Enjoyment phase</b>	up to 11 years
<b>Serving temperature</b>	8 - 9° C
<b>Alcohol content</b>	12.5 %
<b>Grape varieties</b>	Nerello Mascalese
<b>Article no</b>	19968719

### Comments

Classic Method sparkling wine crafted from indigenous Nerello Mascalese and Nerello Cappuccio grapes. The fruit comes from vineyards in Mascali on the northeastern slope of Mount Etna, Europe's highest and most active volcano. A rosé sparkler that impressively reflects the volcanic minerality of its unique terroir.

### Pairing

Excellent as an aperitif. Pairs beautifully with dishes featuring delicate flavors such as fish, risotto, vegetables, and seafood.

### Tasting notes

Delicate pink color with elegant cherry-red reflections. Intriguing nose with pleasant fruity and floral sensations, combined with yeast notes and toasted bread. Structured and mineral on the palate, with lively mousse and fine, persistent perlage.