

**Appellation**

DOC

**Region**

Sicily

**Country**

Italy

**Wine type**

Rosè

**Blend**Carricante, Minnella, Nerello Cappuccio,  
Nerello Mascalese**Alcohol %**

11.5

**Bottle size (ml)**

750

**Elevation**

2000

**Soil**

Limestone-siliceous

**Vineyard**

Single Vineyard 22 acres (9 hectares)

**Harvest**

Hand-harvested

**SRC****Rosato**

*Rosato by SRC is a fresh and elegant rosé that captures the brightness of Etna's terroir. It reveals delicate aromas of wild strawberry, pomegranate, and floral hints, with a subtle mineral touch. The palate is lively and balanced, with crisp acidity and a clean, refreshing finish.*

**Flavor profile**

Ruby red wine with a full body. Aromas of ripe raspberries with hints of volatile acidity due to the natural winemaking processes.

**Food pairing**

Pairs with red meats or medium-aged cheeses. Serve in a wide glass and consider letting it breathe for an hour after opening to experience its flavor profile fully. The ideal serving temperature is between 61 and 64°F.

**Tasting notes**

Ruby red wine with a full body. Aromas of ripe raspberries with hints of volatile acidity due to the natural winemaking processes. It also has sulfurous notes of the Etna terroir. On the palate, flavors of red fruits, mineral notes with soft tannins, bright acidity, and a long persistence.

**Winemaking**

In Stainless steel triggered spontaneously by indigenous yeast, 100% Malolactic fermentation