



TENUTE
MANNINO

VASADONNA
ETNA D.O.C. ROSSO
Prefillossera



Scheda Tecnica

www.tenutemannino.com

Perfume: The nose is elegant. Ripe red fruits such as cherry and currant are intertwined with balsamic and flint.

Taste: Dry, full, rightly tannic. The aftertaste reveals hints of ripe fruit consistent with the olfactory analysis. Excellent persistence.

Vintage: 2019

Classification: Etna D.O.C. Rosso

Production Area: Castiglione di Sicilia (CT) – **CONTRADA BRAGASEGGI** North side of Etna

Altitude: 600 m.s.l.m.

Age of Grapes: 100 – 120 Years

Yield per Hectare: 55 - 60 q.li/Ha

Soil: Fine Volcanic Sand Rich in Iron, Silicon and Pumice. Any paroxysmal eruptions can enrich the soils of lapilli and lava sands

Method of Growing: Alberello
Etneo

Grapes: 100% Nerello Mascalese

Aging: 24 months in Tonneaux of Franch Oak

Corck: Single Piece Natural Corck

Alcool: 14,00% vol.

Harvest: Manual during third week of October

Color: Ruby Red

Food Matches: Steak and game. aged cheeses

Service Temperature: 16° - 18°

Size Bottle : 0,75 lt. – 1,50lt.