



TENUTE ORESTIADI  
GIBELLINA

La Gelsomina



*gli estremi*

An author's Classic Method, from the vineyards of Nerello Mascalese and Nerello Cappuccio de La Gelsomina, in the County of Mascali, on the north-east side of the highest and most active volcano in Europe. A persuasive rosé Classic Method Sparkling Wine, with a sensual, savory but also fruity and floral perlage.

## ETNA DOC ROSÈ BRUT

*REGION:* Sicily

*DENOMINATION:* DOC Etna

*VARIETY:* Nerello Cappuccio, Nerello Mascalese

*ALCOHOL CONTENT:* 12,5%

### VINIFICATION

Classic method, aged at least 30 months on the lees.

### COLOR

Delicate pink enriched by elegant cherry-colored reflections.

### NOSE

Intriguing, with good aromatic persistence. Pleasant fruity and floral sensations are distinctly perceived, which are combined with notes of yeast and toasted bread.

### PALATE

Structured, mineral. Lively foam and thin, fine and persistent perlage.

### SERVICE TEMPERATURE

8/10°C

### PAIRINGS

Excellent as an aperitif. It goes well with foods with delicate flavors, such as fish, risottos, vegetables and seafood.

### INDICATIONS

SOIL: lava land

ALTITUDE: up to 520 m a.s.l.

HARVEST PERIOD: September

HARVEST METHOD: by hands

### PACKAGING INFORMATION:

LAYERS: 8

CASE PER LAYER: 12

CASE PER PALLET: 96

PALLET: FUMIGATO 100X120



TENUTEORESTIADI.IT

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