



Vino di Anna "Jeudi 15" Rosato 2022

After skipping a year of making this wine due to the extremely hot growing season of 2021, "Jeudi 15" Rosato 2022 is how we like our Rosato to be - vibrant, fresh, crunchy and mineral.

In 2022, grapes originated for our Rosato from three vineyards; 120 yr old bush vines of Nerello Mascalese grown on the iron-rich, pomace soils of Monte Pomiciaro (near Linguaglossa, at 600 metres of altitude) and from two old bush vine vineyards co-planted to Nerello Mascalese and Grenache, on stony basalt soils, on the NW side of the volcano, in Contrada Nave (1000 metres of altitude).

100% whole bunches from all three vineyards were left to macerate for 3 days in 10hl mastellone (food-grade plastic red tubs) with some gentle hand plunging. The lightly fermenting bunches were then pressed, and fermentation continued by indigenous yeasts in qvevri until dryness. Malolactic fermentation followed.

The Monte Pomiciaro component was juicy, with crushed cranberry aromas, fresh yet quite simple. The wine made from the grapes grown in Contrada Nave was tart, crisp and mineral, with "pink lady" apple flavours. Blended together, they complemented each other. This wine was bottled at the beginning of February 2023, without being fined or filtered.

Salmon orange in colour, this wine has bright fruit aromas of cranberries, red cherry, and blood orange. It is fresh, vibrant, and crunchy on the palate with a light tannin structure, juicy red fruit flavours and a mineral undertone.