Vino di Anna "Jeudi 15" Rosato 2024

Pinkish/orange in colour, this wine has attractive aromas of pomegranates, small yellow plums and a hint of Turkish delight. The vibrant palate is dry, with a crunchy acidity, juicy red cherry flavours, and a chalky, mineral undertone.

This wine is made from organically farmed Nerello Mascelese, grown at 700 metres of altitude on the northern slopes of Mt Etna, just underneath the village of Solicchiata. The grapes were carefully placed in a 30hl open fermenter for 36 hours, 50% whole bunch and 50% de-stemmed by which time the desired colour had been achieved. The just fermenting grapes were then pressed into a used 20hl oak cask for fermentation. 10% old vine Grecanico, that had been macerating on skins for 5 days was added to the fermenting must.

Upon completion of the alcoholic fermentation, the wine underwent malolactic fermentation. It was then racked clean to a stainless steel tank where it remained on light lees until bottling without fining or filtration in February 2025.