

GIOVANNI ROSSO



The Giovanni Rosso cantina (winery) is located in the hamlet of Baudana, just a couple of kilometres north of Serralunga d'Alba village. These are forty years old bush trained vines ("alberello"), directed in two main branches to allow regular rows; The average altitude is 750m a.s.l. The soil is entirely made by lava sand and the plants are farmed biologically. The microclimate is unique in the world and again the goal is to produce wines able to tell the terroir with the greatest style and elegance.

From 30-40 year old vines located in Solicchiata–Montedolce, 500 cases are made of this field blend which is dominated by the indigenous Carricante varietal. Harvested in mid-October and aged sur lie in stainless steel tanks, this Etna Bianco has aromatic intensity of broom, yellow citruses and mixed herbs.

ETNA BIANCO DOP

REGION: SOLICCHIATA-MONTEDOLCE

VARIETAL: 100% Montepulciano d'Abruzzo

COLOR: Ruby Red

BOUQUET: Aromatic intensity of broom, yellow citruses and mixed herbs.

TASTE: On the palate, round with good freshness and intense minerality.

FOOD PAIRING: Pairs well with risotto with fresh clams, selection of fried fishes, baked seabream under salt and any fresh seafood.

SERVING TEMP: 55°F (13°C)

PRICE: \$200/six bottle case, \$35/bottle, \$49.99/SRP

