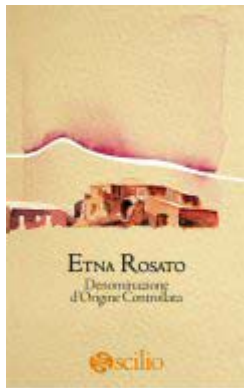


ETNA ROSATO, DOC, 2006

Tenuta Scilio Di Valle Galfina



Surrounded by turn-of-the century cottages, our vineyard lies on the North Eastern slopes of Mount Etna. This area is called Valle Galfina, and at 2,300 feet above sea level, is the center of the Etna DOC region. This vine growing area goes back to antiquity, and the fine art of viticulture has been handed down from generation to generation. The Valle Galfina valley with its volcanic soil, its particular microclimate and low yields produces very high quality wines. The wines of Tenuta Scilio are made exclusively from the vineyards of the family estate, cultivated organically, and cared for laboriously, combining Sicilian traditions of winemaking with the most modern techniques of vinification.

Uncertified Organic Wine (Producer states they do not use artificial fertilizers, herbicides or pesticides. While we cannot prove the veracity of this, we also have no reason to believe it is not true.)

Tasting notes: Serve chilled, this bright, crisp, delight suggests strawberries and cranberries in the nose and mouth, and is refreshingly dry.

Region: Sicily

Classification: Etna Rosato DOC

Area of Production: Valle Galfina, Northside of Mount Etna

Grapes: 100% Nerello Mascalese

Climate: Hilly with noteworthy fluctuations between night and day

Soil: Volcanic soil, rich in minerals

Altitude: 2300 feet above sea level

Production per Acre: 2 tons

Average age of vines: 40 years

Vinification technique: Brief maceration then temperature controlled fermentation in stainless steel.

Maturation: Stainless steel

Total Acidity: 7.6 g/l

Residual Sugar: 1.0 g/l

PH: Unknown

Alcohol: 13%

Total Cases Produced: 830