

# ClaSSicO

Fine Wines & Spirits  
-est. 2002 -

## Firriato Gaudensius “Rose”



**Varietal:** Nerello Mascalese

**Ph:** gr / liter

**Appellation:** Etna DOC

**Soil:** Sandy – Rocky.

**Alcohol %:** 12

**Residual Sugar:** gr / liter

**Acidity:** gr / liter

**Exposure:** North / 650 mt a.s.l.

**Tasting Notes:** Fine floral notes on a background of red fruits. Pomegranate fragrances, citrus flavors. Complex flavor, great flavor and excellent persistence. Thin and persistent grain with soft foam.

**Vinification:** Soft pressing of the whole grapes without destemming, fermentation in steel at a controlled temperature and refermentation in the bottle according to the dictates of the classic method

**Aging:** In the bottle in contact with the yeasts for 30 months

**Food Pairing:** Tomatoes, seafood (grilled fish, shrimp), poultry, light pork, creamy risottos, vegetable-rich pastas (eggplant, zucchini), and fresh cheeses like goat or ricotta.

### Accolades

91 pts James Suckling



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