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## EMILIANO FALSINI FEUDO PIGNATONE 'SCIAURO' ROSATO

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**Region:** Etna, Sicily

**Appellation:** Etna Rosato DOC Contrada Feudo Pignatone

**Grapes:** 100% Nerello Mascalese

**Farming:** Organic practice

**Age of vines:** 30 - 100 years

**Altitude, Aspect & Soil Type:** 700m elevation, volcanic soils

**Typical Harvest Time:** Late October

**Maceration & Fermentation:** manually harvested, one hour maceration, spontaneous fermentation in stainless steel and barriques

**Aging:** 8 months

**Finishing:** Fined with Bentonite, if necessary

**Production:** 1,500 bottles annually

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### Notes from Oliver:

Emiliano Falsini is a consulting enologist from Tuscany. He has been working for years with great estates in Tuscany, Sicily, and elsewhere, including Girolamo Russo, Alberto Graci, Tabarrini, and Antonella Lombardo. Now Emiliano has chosen to start producing wine under his own name, in two appellations he knows particularly well; the north side of Mount Etna in Sicily, and Bolgheri on the coast of Tuscany.

Very pale color, just a hint of pink; smells like watermelon and white peach, I swear, very appetizing; on the palate excellent balance of expressive fruit and bright acidity; long, delicious. Bone dry. I bet this would be amazing with salmon, or indeed roast chicken.