

ETNA ROSSO

RED WINE • ETNA DENOMINAZIONE DI ORIGINE CONTROLLATA

The famous native Nerello Mascalese and Nerello Cappuccio grapes grown on high-elevation Eastern and Northeastern slopes of Mount Etna produce a rich and complex wine with a great minerality and flavoursome aromas such as red berries, herbs and liquorice. On the palate this volcanic wine is well-balanced, with a juicy taste, refined tannins and a long finish of red fruit.

Grape varieties Nerello Mascalese 80% - Nerello Cappuccio 20%

Alcohol content 13% vol.

Production area: Eastern and Northeastern slopes of Mount Etna

Vineyards

Altitude: 550-750 m. a.s.l.

Exposure: East

Microclimate: temperate climate, with an annual average rainfall of ca. 1,000 mm and wide diurnal temperature range.

Soil: the soil is volcanic, very rich in minerals; the composition of the eruptive materials gave life to composite soils. Their elevated drainage capacity and their wealth in potassium play an important role in balancing the grape's maturation process.

Yield per Hectare: above 60 quintals.

Vines per Hectare: 6.000 ca.

Training system: 'Alberello' vine-trained traditional system and espalier spurred cordon.

Harvest: by hand into crates, in the mid-end of October.

Maceration and fermentation: for approximately 10-15 days at a controlled temperature (24-26°C)

Ageing: Mainly in stainless steel vats, 50% of the wine stays 5-6 months in tonneaux; the ageing is completed by a stay of about 6 months in the bottle.

Tasting notes

Color: brilliant ruby red with garnet highlights.

Nose: expressive and complex with elegant floral hints and note of red fruit, herbs and liquorice.

Palate: robust and well-structured with smooth tannins and a warm, harmonious and juicy taste.

Food Pairings: flavourful pasta dishes, roasted game, grilled meats and semi-aged cheeses, but it is also a good partner for flavourful seafood dishes.

Serving temperature: 16-18°C.

