

**Classification:** ETNA ROSSO DOC

**Production Area:** Northern slope of Mt.Etna,  
Contrada Feudo di Mezzo

**Climate:** High hills, with significant temperature  
variations between day and night

**Soil:** Volcanic sand, deep, fertile and rich in  
microelements, with subacid reaction

**Altitude:** 750 m.a.s.l.

**Grape variety:** 100% Nerello Mascalese

**Training system:** Alberello technique (free  
standing and ungrafted "little trees"), with a 1.1 x  
1.1 m quincunx planting layout. Vineyard over one  
hundred years old, arranged on several terraces  
bordered by dry lava stone walls

**Density of implantation:** 9000 stumps per  
hectare

**Yield:** 5,5-6,0 tons/ha

**Alcohol content:** 13,5%

**Grape harvest:** handpicked with selection of the  
bunches

**Vinification:** Manually harvested grapes are  
partially de-stemmed and fermented by the  
indigenous yeasts, with a long maceration of the  
wine with the skins. The wine is then aged for  
about 15 months in oak barrels, then it's moved  
into a steel tank where it is decanted naturally and  
bottled without any clarification or filtration process

**Ageing in the bottle:** at least 6 months

**Estimated aging capacity:** at least 15 years

**Tasting temperature:** 16-18°C

**Tasting notes:** Deep ruby red colored wine. The  
nose expresses complex and intense notes of  
ripe cherry, wild blackberry, black pepper, sweet  
licorice. It has a fresh and soft taste, fine and  
harmonious, with well integrated tannins that make  
it particularly elegant and mineral on the palate

