

Classification: ETNA ROSSO DOC

Production Area: Northern slope of Mt. Etna,
Castiglione di Sicilia

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

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

Altitude: 700 m.a.s.l.

Grape variety: 100% Nerello Mascalese

Training system: Alberello technique (free
standing and ungrafted "little trees"), with a 1.2 x
1.2 m quincunx planting layout. Some vines are
centennial.

Density of implantation: 7000 stumps per
hectare

Yield: 6,0-7,0 tons/ha

Alcohol content: 13%

Grape harvest: handpicked with selection of the
bunches

Vinification: Manually harvested grapes are
partially de-stemmed and fermented by the
indigenous yeasts, with a 15 days maceration
of the wine with the skins. The wine is aged for
about 12 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 10 years

Tasting temperature: 16-18°C

Tasting notes: Wine with a ruby red color tending
to purplish. The nose expresses very fine and
delicate notes of small red fruits, mineral stamps,
wild spices, medicinal herbs and cloves. Balanced
and harmonious wine, well structured, with mineral
veins, savory and persistent finish, and great
elegance.

