

## ETNA DOC ROSSO

*Our Nerello Mascalese grapes grow from ancient sapling vines "ad alberello" in Contrada San Basilio in Piedimonte Etneo, a small village on the slopes of mount Etna 600 meters above sea level.*

GRAPES / 100% Nerello Mascalese.

PRODUCTION AREA / Etna slopes in Piedimonte Etneo (CT).

ALTITUDE / Approx. 600 meters.

SOIL / Volcanic, permeable, rich in potassium and iron, low in nitrogen and assimilable phosphorous.

CULTIVATION / From a centenary vineyard with three branches single bush vine system.

HARVEST / Last ten days of September.

VINIFICATION / Destemming of the grapes. Alcoholic fermentation in temperature-controlled tanks. Extended skin maceration with pumping over and batonnage.

REFINEMENT / The wine is refined in small ceramic containers, and partly in French oak tonneaux with biological stabilization over the winter and spontaneous sedimentation. Malolactic fermentation in wood containers.

RACKING / At the end of winter. Bottling during the second summer following harvest. Aged in bottles for 6 months.



  
TENUTE  
BALLASANTI