

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 &

REFINEMENT / The grapes are selected by tasting them row by row, identifying only the freshest bunches with the most pronounced acidity. Harvesting is by hand into small crates. The grapes are destemmed, pressed and fermented to form a floating cap, with twice-weekly délestages and numerous punchdowns to ensure good oxygenation and colour extraction. A fixed temperature of 26° permits a slow and aromatic alcoholic fermentation, and after racking, it undergoes malolactic fermentation. The wine is refined in steel containers until the spring following the harvest.

TASTING NOTES / Amaranth red, this wine opens with black cherry and earthy notes, occasionally sanguine, providing a full-bodied juicy mouth feel. Distinct tannin notes are balanced with a milky acidity, giving the wine its vibrancy. Elegant sweet liquorice notes accompany its long finish.



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