

Classification: ETNA ROSSO DOC

Production Area: northern slope of Mount Etna, Castiglione di Sicilia

Contrada: Feudo di Mezzo

Climate: high hills, with significant temperature variations between aday and night

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

Altitude: 750 m.a.s.l.

Grape variety: Nerello Mascalese 100%

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 tons/ha

Alcohol content: 14%

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



• CONTAINS SULPHITES