

ETNA ROSSO

Etna DOC

VARIETY

100% Nerello Mascalese



ETNA

Castiglione di Sicilia (CT), Passopisciaro,
Contrada Marchesa

From a project started with passion 4 years ago in Passopisciaro, on the north side of the volcano. Our Etna Rosso is a single varietal Nerello Mascalese.

VINEYARDS: The vineyards are located on the northern side of Mount Etna at Passopisciaro, contrada Marchesa, at 750 mt a.s.l. Vines are planted east, following the vertical trellis system, on volcanic soil rich in stones and rocks. Density 6000 plants/ha.

WINEMAKING: Alcoholic fermentation in stainless steel vats for 15 days at 25°C. Malolactic in oak. Ageing in 5 hl french tonneaux and 20hl oak casks for 2 years.

VARIETY: Nerello Mascalese 100%

APPEARANCE: Ruby red with light red reflections

NOSE: Violets, morello cherries, sandal wood, earthy notes and spices

PALATE: Intense, well balanced, full fruit forward with a nice smooth tannic finish

FOOD PAIRING: Mushroom risotto, red meat, wild game, cheese plater

TECHNICAL DATA: Alc:14,5% - TA 5,5/L - RS: 0,50

MUSIC PAIRING: Don't Stop me Now, Queen.

