

ETNEIDE

ETNA ROSSO



Strong and intense wine produced with grapes of Nerello Mascalese. Its strong and persistent taste describes the harshness of the sun-burned production area.

FEATURES OF THE PRODUCTION AREA

Production area: North of Etna in the territory of Castiglione di Sicilia, in the districts of Verzella and Chiappemacine

Altitude: 580m above sea level

Soil type: Volcanic

Plants' age: 10-40 years

Training method: Spurred cordon

Harvest: Manual, October second to third week

Yield per acre: 16000 lbs

TECHNICAL DESCRIPTION

Berry Maceration: 30 days

Fermentation container: stainless steel tank

Fermentation duration: 12 days

Alcoholic strength: 14 % Vol

Aging in bottle: 12-18 months

Aging in Bottle: 1 year

TASTING ANALYSIS

It has a ruby red color tending to garnet. Fruity hints of blackberry and currant, spices such as black pepper and vanilla and a mineral note that expresses its origin from the volcanic land. Its freshness and tannicity typical of the Etna red wines stands out, giving way to the softness and warmth of its 14° Vol

TO BE SERVED in a glass at 16-18°C and let it rest for a few minutes before tasting.

FOOD PAIRING

Roasted meats, cold cuts and cheeses.