



ETNEIDE

ETNA ROSSO 2016



For over 150 years our family has been cultivating the soils of Mount Etna. Our vineyards are located in the area of Castiglione di Sicilia, where the cultivation of the vine has ancient origins. At the side of the Mount Etna volcano, the mineral-rich soil allows the vines to slowly grow, kissed by the hot Sicilian sun. These conditions enhance the growth of superb grapes where we obtain our finest wines.

Beyond every bottle there is a long story that tells about the vineyards and harvests, fatigue and hands dirtied with soil and determination. Our winery is family run, passed through generations. We cultivate our vines following the traditional techniques respecting the environment and the natural development of the plants and fruits.

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.

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



Vineyard & Winemaking Details

APPELLATION	Verzella and Chiappemacine
VINEYARD	Castiglione di Sicilia
VARIETAL	100% Nerello Mascalese
ALCOHOL	14%
VINE AGE	10-40 Years
HARVEST DATES	October 2nd - October 20th
BARREL AGING	12-18 months
ELEVATION	580m