



# Etna Rosso

dop

## Location

Contrada Montedolce in Solicchiata, Castiglione di Sicilia

## Grape variety

Nerello Mascalese

## Vineyard

Northern/north-eastern exposure, altitude 730-750 m a.s.l.

## Vinification

The grapes are harvested by hand in October. After de-stemming and soft crushing, the juice is fermented in contact with the skins in steel tanks for about 10 days, with daily pump-overs and one délestage at half way point.

## Aging

Test phase.

## Perfumes

Fine and penetrating aroma, violet, bergamot, bush and wet stone, hints of white pepper.

## Taste

Succulent and progressive, delicate tannins and lively acidity. The finish is strong and savoury.

## Pairing

Wellington fillet, mushroom soup with fried bread (Serving temperature: 16-17°C).



GIOVANNI ROSSO