



This red wine is produced in the municipalities surrounding the Mount Etna volcano (Catania). More specifically, the Northern side of the volcano, near the town of Randazzo, is the most rainy, where the vine less suffers the summer heat, and it produces persistent and spicy wines, with a limited alcohol content.

This wine is produced with the Sicilian indigenous vine Nerello Cappuccio which, if vinified in purity, can produce a ruby red wine, rich in alcohol content, with a vinous aroma and a not too tannic flavor, suited to ageing.

Terre Siciliane IGT "La Fata Galanti"

GRAPE VARIETIES

Nerello Cappuccio

WINEMAKING

Alcoholic fermentation lasts approximately 20 days at controlled temperature (26 to 28°C). Saignées, pumpings over and délestages are carried out during this stage to help extracting and stabilizing color and aromas. Racking after maceration allows to select the flower wine, on which malolactic fermentation is carried out for about one month.

AGEING

: 3 months in barriques, 9 in stainless steel tanks, 9 months in the bottle; it's best between 2 and 4 years.

ANALYTIC DATA

Alcohol content: 12.5-13.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Deep ruby red color; the nose initially perceives scent of cherry and berries, followed by spice notes; warm and soft with nice tannin and persistence.

GASTRONOMY

It's excellent with red meats; can be served as an aperitif.

Serving temperature 18°C

AVAILABLE FORMATS

75 cl

