



Etna Rosso 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.

Etna Rosso, produced in the Northern side of the volcano, is the finest, and it offers the nose a wide range of aromas, with notes reminiscent of crispy fruits, raspberry and cherry, sweet spices like nutmeg, cedar wood and incense. Etna Rosso is considered one of the most important Sicilian red wines, and it is the result of the perfect and harmonic combination of two indigenous vines cultivated in Sicily: Nerello Mascalese and Nerello Cappuccio

## *Etna Rosso* DOC *"Lu Veru Piaciri"*

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### GRAPE VARIETIES

*Nerello Mascalese 80%, Nerello Cappuccio 20%*

### 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 durmast barriques, 10 months in stainless steel tanks, and 3 months in the bottle; it's best between 2 and 4 years.*

### ANALYTIC DATA

*Alcohol content: 13-14 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Deep ruby red color; floral notes with scents of red fruits, almond, cinnamon, and cocoa; smooth and fresh; typical tannins of the grape varieties lead to a dry finish.*

### GASTRONOMY

*It's excellent with roasted red meats, pasta timbale and cold cuts.*

*Serving temperature 18°C*

#### AVAILABLE FORMATS

*75 cl*

#### AWARDS

