



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 "O' Scuru O' Scuru"

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

12 months in French and Bulgarian barriques, 6 months in stainless steel tanks, 6 months in the bottle; it's best between 5 and 7 years.

ANALYTIC DATA

Alcohol content: 13.5-14.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Deep ruby red color; notes of berries, spices, and vanilla; smooth, fresh and persistent.

GASTRONOMY

It's excellent with meat roasts, boiled beef, game, and cheeses.

Serving temperature 18°C

AVAILABLE FORMATS

75 cl

AWARDS

