



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 Mascalese, which is enjoying an increasing and outstanding success as the main vine component of Etna DOC's production.

Terre Siciliane IGT "Muddichi di Suli"

GRAPE VARIETIES

Nerello Mascalese

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 stainless steel tanks, 3 months in the bottle; it's best between 4 and 6 years.

ANALYTIC DATA

Alcohol content: 12.5-13.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Ruby red, transparent color; hints of red fruits, cherry, and spices; soft, fresh, with elegant tannins, dry with a long finish.

GASTRONOMY

It's excellent with red meat roasts, braised meats, and mushrooms.

Serving temperature 18°C

AVAILABLE FORMATS

75 cl

