



These are Mediterranean wines that contain the essence of Sicily. The strong minerality of the rocks of the Etna terroir, the elegance and the mysterious origins of the native vineyards, the bewitching scent of apricot and orange blossom. Feelings that surround the island, as our Special Etna DOC, Zibibbo, and Nerello Mascalese. We only propose Nerello Mascalese from this wine line.

Nerello Mascalese is an indigenous red grape variety that grows most commonly on the volcanic slopes of Mount Etna in Sicily. This grape, blended usually with Nerello Cappuccio to produce Etna Doc wines, has had a rapid upsurge in popularity in the last decade, having fruity, herbaceous flavors, excellent minerality, and an earthy nuance. Nerello Mascalese often has a perfume reminiscent of those of the noble wines of Barolo and Burgundy.

Nerello Mascalese Terre Siciliane IGT "Special"

GRAPE VARIETIES

Nerello Mascalese

WINEMAKING

Pressing of the grapes is soft and fermentation at 26-28°C lasts 7-8 days; after malolactic fermentation, the wine is aged for at least six months in large very fine-grained oak barrels, and then moved into cement vats.

AGEING

Six months in bottle develop the bouquet.

ANALYTIC DATA

Alcohol content: 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

Deep and intense red color with well-balanced notes of red fruits like cherries and raspberries and spicy notes; the palate is velvety, with elegant and gentle tannins and a strong minerality.

GASTRONOMY

It's excellent with red meat dishes and mature cheeses.

Serving temperature 18-20 °C

AVAILABLE FORMATS

75 cl

