



Etna Rosso 2019

Denomination: Etna DOC

100% Nerello Mascalese

This wine is produced at our Feudo di Mezzo winery, situated in the heart of Etna viticulture. It comes from Nerello Mascalese grapes, and from the search for a modern expression of this noble grape variety cultivated in the unique and splendid terroir of Etna.

FIRST VINTAGE	DISTRICT OF VINEYARD	VINEYARD	WINERY
2012	Castiglione di Sicilia (Catania)	Pietramarina	Feudo di Mezzo



VINEYARD: Pietramarina.

VARIETY: Nerello Mascalese.

TYPE OF SOIL: The land has perfect aspect and position, black from lava sands, and thus extraordinarily rich in minerals, surrounded by woods and more recent lava flows.

ALTITUDE: 510 m a.s.l.

YIELD PER HECTARE: 80 quintals.

TRAINING SYSTEM: Spurred cordon.

PLANTING DENSITY: 5,000 vines per hectare.

HARVESTING PERIOD: 15-25 October.

VINIFICATION: the grapes are picked into crates and, if necessary, are at once refrigerated at 10°C, then selected by hand; after destalking, they ferment at 23°C in wooden vats and in stainless steel vats, they remain on the skins for 14 days, with a mixing and two manual stirrings each day, decanted with the help of the vertical press and the wine obtained thus matures in wooden and stainless steel vats for 6-8 months.

MATURATION: in wooden 50 hl vats and stainless steel.

BOTTLING PERIOD: July.

ALCOHOL CONTENT: 13,5% vol.

TOTAL ACIDITY: 5 g/l.

PH: 3,65.

AGING CAPACITY: to drink at once or keep for up to 6-7 years.

BOTTLE SIZE: 0,75 l.

TASTING NOTES: Vanilla, sour cherry, wild strawberry, a very clean floral effect. In the mouth substantial but smooth. Very expressive fruit with more complex aromatic elements of undergrowth, myrtle and oriental spices. A wine which unexpectedly transforms into a champion of drinkable red wine with marked savoury flavour and a tasting profile produced by a ferrous touch, rhubarb and very evident black pepper.

MATCHING: A wine for everyday drinking. Its gastronomic adaptability allows it to accompany the simplest dishes such as pasta with tomato to more complex dishes of meat and fish.