

## ETNA ROSSO



**Classification :** DOC

**Area of Production:** Solicchiata, Northern Slopes of Mount Etna

**Altitude:** 800 mt a.s.l.

**Grape variety:** Nerello Mascalese

**Soil:** Stony, light sandy loam

**Growing method:** Bush (Alberello)

**Harvest:** Second ten days of October

**Vinification:** Grapes are harvested by hand, left to macerate on the skins for 14 days, soft pressed.

**Aging:** 3 months in French, fine grain oak barrels, light toast. Natural malolactic fermentation.

**Alcohol content:** 14% vol.