

ETNA ROSSO ARCHINERI



Classification : DOC

Production area: Solicchiata. Northern Slopes of Mount Etna.

Altitude: 850 m.a.s.l.

Grape variety : Nerello Mascalese

Soil: Sandy and rich in volcanic rock

Cultivation system: “Sapling” shape tree, 90-year-old pre-phylloxera vineyard

Harvest: Second decade of October

Vinification: Grapes are harvested by hand, left to macerate on the skins for 18 days, soft pressed.

Ageing: 14 months in fine grain oak barrels, light toast. Natural malolactic fermentation

Alcohol content: 14% vol.