



ETNA ROSSO BARBAGALLI

Classification : DOC

Production area: *Contrada Rampante*, Area “Barbagalli”, Solicchiata. Northern Slopes of Mount Etna.

Altitude: 900 m.a.s.l.

Grape variety : Nerello Mascalese

Soil: Sandy and rich in volcanic rock

Cultivation system: “Sapling” shape tree from pre-phylloxera vines, 100-120 years old.

Harvest: Second decade of October

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

Ageing: 20 months in fine grain oak barrels, light toast. Natural malolactic fermentation

Alcohol content: 14,5% vol.