



## ETNA ROSSO

**Classification :** DOC

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

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

**Grape variety:** Nerello Mascalese

**Soil:** Sandy and rich in volcanic rock

**Cultivation system:** "Sapling" shape tree

**Harvest:** Second decade of October

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

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

**Alcohol content:** 14,5 % vol.