

SANTO SPIRITO Etna Rosso



Classification : DOC

Production area: Contrada Santo Spirito, Passopisciaro. 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, 90 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: 14 month in fine grain oak barrels, light toast. Natural malolactic fermentation

Alcohol content: 14% vol.