



ETNA ROSSO DOC

piede franco quota 900

SENSORY ANALYSIS

Ruby red. On the nose, it presents hints of red orange jam, black mulberries, Etna blackberries on a magmatic background of flint stone; followed by iron hints, notes of anise, oregano, and capers that finish on a spiced carousel of cloves and cardamom. A fresh, pleasant, and elegant sip, with a savory trail that finishes on harmonious tannins. Very persistent finish that returns on echoes of lava flows.

GRAPES

80% Nerello Mascalese,
20% Nerello Cappuccio

SOIL

Volcanic sands with presence
of volcanic stones of medium size

DENSITY

7.000 vines/ha

YIELD

3500 l/ha

HARVEST

First decade of October

CULTIVATION OF THE VINEYARD

Bush-trained, "piede Franco" vineyard

VINIFICATION

In red, with open vats
and 8 days of contact with the skins;
selected yeasts

AGING

2 years in barrique,
with filtration
upon bottling

DURATION OF ALCOHOLIC FERMENTATION

About 8 days

AVERAGE ALCOHOL CONTENT

14 %