



Etna Rosso

dop

Location

Etna Rosso DOP winegrowing area

Grape variety

Nerello Mascalese

Vineyard

Northern/north-eastern exposure, altitude 730-750 m a.s.l.

Vinification

The grapes are harvested by hand in October. After destemming and soft crushing, the juice is fermented in contact with the skins in steel tanks for about 10 days, with daily pump-overs and one délestage at half way point.

Aging

Test phase.

Perfumes

Fine and penetrating aroma, violet, bergamot, bush and wet stone, hints of white pepper.

Taste

Succulent and progressive, delicate tannins and lively acidity. The finish is strong and savoury.

Pairing

Wellington fillet, mushroom soup with fried bread (Serving temperature: 16-17°C).



GIOVANNI ROSSO