



**ETNA ROSSO  
RISERVA  
1996**

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**DOC ETNA**

Explore the magic of Etna through the wines of this collection. Sourced from ancient vineyards, they embody the millennia-old history of the volcano and the dedication of our producers in selecting only the finest grapes to create authentic reserves.



# ETNA ROSSO RISERVA

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**Grape varieties:** 80% Nerello mascalese, 20% Nerello cappuccio

**Production area:** Etna, northern slope contrada Moganazzi

**Altitude:** 800 mt asl

**Soil:** volcanic, rich in potassium and iron

**Cultivation system:** sapling

**Average age of vines:** 80 years

**Harvest:** October/November

**Vinification:** soft pressing of the grapes, maceration with the pomace and fermentation with selected yeasts in rotating horizontal stainless steel silos for about 15 days at temperatures of 22/24 °C

**Maturation and Aging:** in stainless steel silos for 4 months, in large Slavonian oak barrel for at least 60 months, in bottle for at least 60 months

**Sensory analysis:**

**Appearance:** garnet red, transparent

**Aroma:** magnificent expression of the typicality of the Etnean territory, fine, intense and complex nose in a succession of mineral, hematic, balsamic notes, candied citrus and red fruits preserved in alcohol, with hints of sweet spices, sweet chocolate, tobacco and licorice

**Taste:** dry, warm and balanced wine, intense and persistent, ripe and harmonious. Fine, chiseled tannin and a savory finish with hints of citrus fruit

**Alcohol content:** 14% vol.

**Serving temperature:** 18/20 °C 5

**Recommended glass:** burgundy, wide and pot-bellied

**Food pairings:** we recommend linguine with meat sauce, succulent meat main courses, game, medium/high-aged cheeses and all vegetable and meat specialties typical of the Mediterranean tradition.

**We recommend opening the bottle one hour before serving.**