



**ETNA ROSSO
RISERVA
2010**

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.



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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.