



Sensi

ETNA ROSSO

On the wine labels of Patria, the works of Salvatore Incorpora meet the poets of all times.

At Cantina Patria in Solicchiata, the bottles feature labels adorned with art and wrapped in verse. Salvatore Incorpora is the artist behind these paintings, which harmoniously blend with the words of various authors.

painting by: **Salvatore Incorpora** - "Grappoli da bere".



*...li frischi carruggi di li tempi stracangiunu
culuri e spunta russu
'nfilu di sangu ca stratingi l'arba
ca va ghiumpennu 'n cima a la Muntagna.*

**"Ballata di li spiriti"
Senzio Mazza.**



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DOC ETNA

Grape varieties: 85% Nerello mascalese and 15% Nerello cappuccio

Production area: Etna, northern slope contrada Moganazzie

Altitude: 750 mt asl

Soil: volcanic, rich in potassium and iron

Cultivation system: spurred cordon

Average age of vines: 15 years

Harvest: October/November

Vinification: maceration with the marc and fermentation with selected yeasts in rotating horizontal steel silos for about 12/15 days at temperatures of 22/24 °C

Maturation and Ageing: large Slavonian oak barrel for at least 12 months, in bottle for at least 12 months

Sensory analysis:

Appearance: Ruby red with garnet reflections, transparent and bright

Aroma: typical nose of the territory of great elegance and complexity, in a succession of mineral, hematic and citrus notes with hints of sweet spices, cherries and blackberries

Taste: fine and balanced wine, a nice acid shoulder supports the structure of the wine in harmony with sapidity and fine, chiseled tannins. Important persistence with delicate retronasal citrus notes

Alcohol content: 14% vol.

Serving temperature: 18/20 °C

Recommended glass: burgundy, wide and pot-bellied

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