



FEMINA
NERELLO MASCALESE

**Wines that dance on the tongue
with grace and sensuality.**

The Femina line (Linea Femina), a tribute to the goddess Etna and to women through wines characterized by great elegance and sensuality.





NERELLO MASCALESE

FEMINA

IGT TERRE SICILIANE

Grape varieties: Nerello mascalese

Production area: Etna, north side contrada Pontale Palino

Altitude: 700 mt asl

Soil: volcanic, rich in potassium and iron

Cultivation system: spurred cordon

Average age of vines: 8 years

Harvest: October/November

Vinification: maceration with marc and fermentation with selected yeasts in rotating horizontal steel silos for about 10/12 days at temperatures of 22/24 °C

Maturation and Ageing: stainless steel silos for 12 months, in bottle for at least 3 months

Sensory analysis:

Appearance: ruby red, transparent and bright

Aroma: complex and elegant nose typical of the territory characterized by notes of cherries and berries, minerals, spices, black pepper and citrus notes

Taste: dry, warm, balanced wine characterized by a great freshness well balanced by sapidity and fine, velvety tannins

Alcohol content: 13.5% vol.

Serving temperature: 18/20 °C

Recommended glass: burgundy, wide and pot-bellied

Food pairings: we recommend a timbale of lasagna with pistachio, structured meat main courses, medium/high-aged cheeses and all vegetable and meat specialties typical of the Mediterranean tradition.