



# TENUTA DELLE TERRE NERE

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## Etna Rosso 2016

**Appellation:** Etna Rosso D.O.C.

**First released vintage:** 2005

**Production area:** townships of Randazzo and Castiglione di Sicilia (Catania)

**Varietals of grapes:** 95% Nerello mascalese, 5% Nerello cappuccio

**Extension of the vineyard:** produced from the young vines in all the vineyards of the estate

**Yield per hectare:** 6-7 tons/ha

**Characteristics of the soil:** volcanic soil

**Exposure:** northern slope of Mount Etna, from 600 up to 900 meters a.s.l.

**Average age of the vines:** between 5 and 50 years old

**Type of cultivation:** en goblet, modified en goblet

**Harvest:** first and second decade of October

**Vinification:** temperature controlled fermentation (25-28° C)

**Aging:** spontaneous malolactic fermentation and aging in large French oak barrels (10-30 hl).  
Bottling after 16 months of wood aging and 1 month in steel.

**Colour:** ruby red

**Nose:** ripe fruits and sweet spices

**Flavour:** fresh, fine balanced and rich, very elegant

**Food matches:** pasta dishes, meat dishes, fresh cheeses

**Suggested serving temperature:** 18° C

**Alcohol %:** 13,5%

**Annual production:** 130.000 bottles (0,75 l)

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**ETNA ROSSO**

DENOMINAZIONE DI ORIGINE CONTROLLATA

**2016**

13,5% vol

Imbottigliato all'origine da Tenuta delle Terre Nere - Randazzo (CT) - Italia

CONTIENE SOLFITI - PRODUCT OF ITALY - CONTAINS SULPHITES

e 750 ml