



TENUTA DELLE TERRE NERE

ETNA ROSSO DOC MOGANAZZI 2018

Appellation: Etna Rosso D.O.C. Moganazzi 2018

First released vintage: 2009

Production area: contrada Moganazzi, township of Castiglione di Sicilia (Catania)

Varietals of grapes: 100% Nerello mascalese

Extension of the vineyard: 2 ha

Yield per hectare: 5 tons/ha

Characteristics of the soil: volcanic, not too deep, a mix of volcanic ashes and pebbles

Exposure: northern slope of Mount Etna, 700-750 meters a.s.l.

Average age of the vines: between 70 and 90 years old

Type of cultivation: en goblet and modified en goblet

Harvest: second decade of October

Vinification: alcoholic fermentation under controlled temperature (28-30° C)

Aging: spontaneous malolactic fermentation and aging in French oak barriques, tonneaux.

Bottling after 16-18 months of wood aging and 1 month in steel.

Colour: intense ruby

Nose: complex, with a delicate floral fragrance

Flavour: it's a wine with a "grip", a soft tannin with structure

Food matches: meat, seasoned cheese

Suggested serving temperature: 18-20° C

Alcohol %: 13,5 %

Annual production: 6.000 bottles (0,75 l)