



# TENUTA DELLE TERRE NERE

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## Guardiola 2016

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

**First released vintage:** 2002

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

**Varietals of grapes:** 98% Nerello mascalese, 2% Nerello cappuccio

**Extension of the vineyard:** 1,5 ha

**Yield per hectare:** 3,5-4,5 tons/ha

**Characteristics of the soil:** volcanic, mixture of sand, pumice and volcanic ash

**Exposure:** northern slope of Mount Etna, 850-900 meters a.s.l.

**Average age of the vines:** between 50 and 70 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:** pale ruby with orange hues

**Nose:** complex, with a balsamic note reminiscent of Mediterranean wild herbs

**Flavour:** most elegant, steely focus, tannic skeleton, sinewy rather than muscular

**Food matches:** meat, seasoned cheese

**Suggested serving temperature:** 18-20° C

**Alcohol %:** 14 %

**Annual production:** 5.000 bottles (0,75 l)

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TENUTA  
DELLE  
**TERRE NERE**

**ETNA ROSSO**

DENOMINAZIONE DI ORIGINE CONTROLLATA

**Guardiola**

**2016**

14% vol

Imbottigliato all'origine da Tenuta delle Terre Nere - Randazzo (CT) - Italia  
CONTIENE SOLFITI - PRODUCT OF ITALY - CONTAINS SULPHITES

e 750 ml