



# TENUTA DELLE TERRE NERE

---

## Santo Spirito 2016

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

**First released vintage:** 2007

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

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

**Extension of the vineyard:** 10 ha

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

**Characteristics of the soil:** deep, soft and dark volcanic soil, rich in volcanic ash

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

**Average age of the vines:** between 40 and 100 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:** intense, complex, very feminine, richly floral

**Flavour:** ample, velvety and of creamy persistence

**Food matches:** meat, seasoned cheese

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

**Alcohol %:** 14 %

**Annual production:** 7.000 bottles (0,75 l)

# TENUTA DELLE TERRE NERE



## TENUTA DELLE TERRE NERE

**ETNA ROSSO**

DENOMINAZIONE DI ORIGINE CONTROLLATA

**Santo Spirito**

**2016**

14% vol

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

e 750 ml