



TENUTA DELLE TERRE NERE

Santo Spirito 2015

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 controller 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: 8.000 bottles (0,75 l)

TENUTA DELLE TERRE NERE



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ETNA ROSSO

DENOMINAZIONE DI ORIGINE CONTROLLATA

Santo Spirito

2015

14% vol

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

e 750 ml