



TENUTA DELLE TERRE NERE

Moganazzi

Appellation: Etna Rosso D.O.C.

First released vintage: 2017

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: deep, soft and dark volcanic soil, black pumice, rich in volcanic ash

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

Average age of the vines: between 70 and 80 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). Bottling after 14 months of wood aging and 1 month in steel.

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

Colour: intense ruby

Nose: intense, complex, full bodied, black fruits, richly floral

Flavour: ample, velvety and of creamy persistence, spicy

Food matches: meat, seasoned cheese

Suggested serving temperature: 18-20° C

Alcohol %: 14.5 %

Annual production: 4.000 bottles (0,75 l)