



TENUTA DELLE TERRE NERE

San Lorenzo

Appellation: Etna Rosso D.O.C.

First released vintage: 2015

Production area: contrada San Lorenzo, township of Randazzo (Catania)

Varietals of grapes: 100% Nerello mascalese

Extension of the vineyard: 8 ha, in the coldest area of the appellation

Yield per hectare: 5 tons/ha

Characteristics of the soil: volcanic, the soil is quite deep and with a 50/50 of stones and ashes

Exposure: northern slope of the Mount Etna, 800-900 meters a.s.l.

Average age of the vines: between 70 and 100 years old

Type of cultivation: en goblet and modified en goblet

Harvest: last 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 14 months of wood aging and 1 month in steel.

Colour: ruby to deep ruby

Nose: penetrating "springy" bouquet, rich ripe fruit and spice

Flavour: structured, full and complex, with smooth tannic feel

Food matches: meat, seasoned cheese

Suggested serving temperature: 18-20° C

Alcohol %: 14,5 %

Annual production: 8.000 bottles (0,75 l)