



# TENUTA DELLE TERRE NERE

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## 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)