

LE VIGNE DI ELI

Etna Rosso

Appellation: Etna Rosso D.O.C.

First released vintage: 2005

Production area: townships of Randazzo and Castiglione di Sicilia (Catania)

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

Extension of the vineyard: produced from the young vines in all the vineyards of the estate

Yield per hectare: 5-6 tons/ha

Characteristics of the soil: volcanic soil

Exposure: northern slope of Mount Etna, from 600 up to 1000 meters a.s.l.

Average age of the vines: between 5 and 50 years old

Type of cultivation: en goblet, modified en goblet

Harvest: first and second decade of October

Vinification: temperature controlled fermentation (25-28° C)

Aging: spontaneous malolactic fermentation and aging in large French oak barrels (10-30 hl).
Bottling after 14-16 months of wood aging and 1 month in steel.

Colour: ruby red

Nose: ripe fruits and sweet spices

Flavour: fresh, fine balanced and rich, very elegant

Food matches: pasta dishes, meat dishes, fresh cheeses

Suggested serving temperature: 18° C

Alcohol %: 14 %

Annual production: 5.000 bottles (0,75 l)

