

# LE VIGNE DI ELI

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## Moganazzi-Voltasciara

**Appellation:** Etna Rosso D.O.C.

**First released vintage:** 2008

**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:** 600 bottles (0,75 l)

