

# Etna Rosso DOC

**NERELLO MASCALESE 80% | CAPPuccio 20% | ALCOHOL 13%**

**Production area** Eastern and Northeastern slopes of Mount Etna Vineyards

**Altitude** 550-750 m. a.s.l.

**Exposure** South-East

**Microclimate** temperate climate, with an annual average rainfall of ca. 1,000 mm and wide diurnal temperature range

**Soil** volcanic, very rich in minerals; their elevated drainage capacity and wealth in potassium balance the grape's maturation process

**Yield per Hectare** above 60 quintals

**Vines per Hectare** 6.000 ca.

**Training system** "Alberello" vine-trained traditional system and espalier spurred cordon

**Harvest** by hand in the mid-end of October

**Maceration and Fermentation** approximately 10-15 days at a controlled temperature (24-26° C)

**Ageing** in stainless steel vats, 50% of the wine stays 5-6 months in tonneaux, completed by 6 months in the bottle

**Tasting notes** *Brilliant ruby red with garnet highlights; expressive and complex with elegant floral hints and note of red fruit, herbs and liquorice; robust, well-structured with smooth tannins, and a warm, harmonious taste.*

**Food Pairings** pasta, roasted game, grilled meats and semi-aged cheeses, and pairs well with flavourful seafood dishes.

**Serving temperature** 16-18° C.

**terre dei Miti**  
FAMILY ESTATES



## THE MYTH OF ENCELADUS

Enceladus, a giant battling the gods, was entombed for eternity after Athena launched the island of Sicily onto him. His "presence" is said to give the area powerful ground; ground which houses the vineyards that produce Etna Rosso Doc.

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