

terre dei Miti

FAMILY ESTATES

ETNA ROSSO

DOC



"Carmelo Nicosia, assisted by his sons Francesco and Graziano, have transformed a five generation family business into one of the leading players in the renaissance of Sicilian wine. Located on the eastern slope of Mount Etna in Trecastagni, these vineyards produce wines that are renowned and esteemed for their minerality and "volcanic" personality."

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| VINEYARD LOCATION | Eastern and Northeastern slopes of Mount Etna |
| ELEVATION | 550-750 meters above sea level |
| SOIL TYPE | volcanic, very rich in minerals |
| FARMING PRACTICES | CERTIFIED ORGANIC VEGAN |
| AVERAGE VINE AGE | raging from 10 - 15 years |
| CASE PRODUCTION | 6,000 bottles |
| YIELD | above 60 quintals per hectare |
| TRELLIS SYSTEM | "Alberello" and espalier spurred cordon |
| VARIETAL/BLEND | Nerello Mascalese 80%, Cappuccio 20% |
| MACERATION AND FERMENTATION | approximately 10-15 days at a controlled temperature of 24-26° C |
| AGING CONTAINER | stainless steel vats, 50% of the wine stays 5-6 months in tonneaux |
| AGING TIMES | 6 months |
| ALCOHOL BY VOLUME | 13% |



WINEMAKER

Carmelo Nicosia

REGION/SUBREGION

Catania,
Sicily

