

REGION - Etna, Sicily

APPELLATION - Etna Rosso D.O.C.

VARIETAL(S) - Nerello Mascalese, Nerello Capuccio

VINEYARD SIZE - 1.5 hectares (planted in 1970)

SOIL - volcanic with top layer of sand

ANNUAL PRODUCTION - 363 cases

CELLARING POTENTIAL - 8 to 10 years

VINIFICATION

Grapes were manually harvested in small 10kg crates and then de-stemmed. Afterwards, they were transferred into open-vat fermenters where they were inoculated with selected yeasts. Primary fermentation was carried out without any temperature control and with manual punchdowns being carried out daily for 12 days. After primary fermentation was completed, the wine was racked off into 500 L and 700 L French tonneaux where it underwent malolactic fermentation. Once malolactic fermentation was completed, the wine was allowed to age on its lees for 12 months before being bottled. The wine rested in bottle for an additional 6 months before its release.

TASTING NOTES

NOSE - Fresh strawberry, pink pepper, rose petal, cherries, cloves and lightly charred wood.

PALATE - Light body; medium acidity; medium tannins. Hints of smoked wood, fresh chocolate and dark red fruit. Charred cocoa finish. Medium length on finish.

