

ETNA ROSSO DOC



PRODUCER PROFILE

Estate owned by:
Davide Rosso
Winemaker: Davide Rosso and
Andrea Delpiano
Total acreage of vine: 15 (6 Ha)
Winery Production: 20,000 bts
Region: **SICILY**

WINE DESCRIPTION

The Etna DOC area covers the slopes of Mount Etna, the 3,330 meter active volcano that dominates the Northeastern corner of Sicily. It was the very first appellation in Sicily, created in August 1968, followed soon after by Sicily's most famous wine, Marsala. Some of Etna's vineyards are among the highest in elevation in Italy, like those of Alpine Alto Adige. Wines from Etna Rosso DOC must be made from the Nerello Mascalese grape variety with up to a 20% addition of Nerello Cappuccio.

TASTING NOTES

Ruby red color with purple highlights. Intense, complex nose with Mediterranean citrus sensations, followed by aromas of violet, bergamot, wet stone, forest leaves, and elegant hints of white pepper. Velvety, harmonious and fresh on the palate with sustained acidity and a neat, savory, long finish.

FOOD PAIRING

Ideal with pasta dishes with hearty meat sauces and red meat. Excellent with beef Wellington, mushroom soup with croutons, and sharp blue cheese.

VINEYARD & PRODUCTION INFO

Vineyard location:	Montedolce, North Slope of Etna
Vineyard size:	5 Ha
Soil composition:	Volcanic
Training method:	Bush
Elevation:	750 m a.s.l.
Vines/hectare:	6,000/Ha
Exposure:	North- Northeast
Age:	30-50 years
Harvest time:	Mid - End of October
First vintage:	2016
Production:	15,000 bottles

WINEMAKING & AGING

Varietal composition:	85% Nerello Mascalese, 15% Nerello Cappuccio
Fermentation container:	Stainless steel tanks (12 days at 23- 29°C)
Maceration technique:	On the skins for 12 days with daily pumping over
Type of aging container:	French oak barrels of 5-50 Hl
Length of aging:	15 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	13.5 %
Acidity:	5.69 g/L
Res. sugar:	0 g/L
Dry extract:	30 g/L



Organic