



ETNA ROSSO DOC

Area of production

Castiglione di Sicilia, Contrada Verzella;
Castiglione di Sicilia, Contrada Guardiola;
Castiglione di Sicilia, Contrada Feudo di Mezzo;
Castiglione di Sicilia, Contrada Solicchiata.

100% Nerello Mascalese, a native Sicilian grape variety, trained in espalier and free-standing in 12 hectares of vineyards, at 600/800m asl, at a density of 7000 plants per hectare and yield of 7000 kilograms per hectare. The average age of the vines is 20 years, manual harvest into cases in the second 10 days of October.

Vinification

Destemming, maceration at 28°C for 12 days and soft pressing. Malolactic fermentation in stainless steel tanks, followed by aging in barrels of 25 hectoliters.