



GUARDIOLA ETNA ROSSO DOC

Area of production

Castiglione di Sicilia, Contrada Guardiola.

100% Nerello Mascalese, a native Sicilian grape variety, trained in free-standing in 3 hectares of vineyards, at around 800m asl. The average age of the vines is 150 years, manual harvest in cases in the last 10 days of October.

Vinification

Destemming, maceration at 28°C for 18-21 days and soft pressing. Malolactic fermentation in barrel, followed by aging in barrels of 30 and 50 hectoliters.