



## Etna D.O.C. ROSSO DI VERZELLA

### ETNA ROSSO

*D.O.C. (11/8/1968).*

#### Area of production:

countryside Verzella on the northern side of Etna, commune of Castiglione di Sicilia (Ct).

#### Altitude:

700 m asl.

#### Climate:

high rainfall and humidity with great temperature changes throughout the day.

#### Terrain:

sandy, volcanic, rich in minerals with subacid reaction.

#### Grape Variety:

Nerello Mascalese (Negrello) grown as alberello (free standing bush). This is the main indigenous vine of the Etnean region. It has large medium-compact bunches, with medium-sized grapes having skins light blue, very pruinose, sweet and very tannic taste. Nerello Cappuccio or Mantellato (mantled), grown as alberello (free standing bush). The place of origin is unknown. It has medium-small sized compact bunches, medium-sized grapes, blue-black skins. Taste is sweet and slightly tannic.

#### Density of implantation:

8,000 vinestocks per hectare.

#### Grapes yield per hectare:

70 q.

#### Age of vineyards:

40 years.

#### Vinification:

the grapes at late ripening (2nd decade of October) are traditionally vinified in red.

#### Maturation:

after malolactic fermentation, the wine matures in small casks (225 liters) for about 8-10 months.

#### Refining:

In bottles for several months.

#### Organoleptic characteristics:

- **Color:** red ruby.
- **Scent:** ethereal, intense, with hints of vanilla and ripe fruit.
- **Taste:** elegant, harmonious, remarkably persistent.

#### Alcoholic content:

13% by VOL.

#### Serving temperature:

18-20°C.

#### Gastronomic accompaniment:

with red meat and matured cheese.