

Aetneus Etna Rosso DOC 2007

Technical sheet

VARIETALS: Nerello Mascalese (80%), Nerello Cappuccio (10%), Alicante (10%)

LOCATION OF VINEYARDS: Castiglione di Sicilia (Northern side of Mt. Etna)

VINE TRAINING: bush (9.000 plants per hectare)

AGE OF VINEYARD: Up to 150 years

ALTITUDE: 750 m asl

EXPOSURE: Terraces

TERRAIN: Sandy, volcanic, very rich in minerals, with subacid reaction.

CLIMATE: Typical high-hill climate, considerable temperature excursions between day and night.

RIPENING: After the middle of october with manual harvest.

VINIFICATION: The grapes are harvest and selected, brought to the winery in shallow crates, where they are crushed after destemming about 80% of the clusters. Maceration for 12 days in steel vats. Malolactic fermentation in small barrels.

MATURATION: In used and semi-used barriques for at least 24 months

PRODUCED BOTTLES: 19.000

TASTING NOTES:

- Eye: ruby red.
- Nose: ethereal, intense, hints of ripe fruit and tobacco.
- Palate: elegant, harmonic, considerably long aftertaste, rightly tannic.

ALCOHOL CONTENT: 14,5%

SERVING TEMPERATURE: 18-20 °C.

