

# ETNA

## RED DOC

*Made of volcanic soils, this spicy red reflects his territory of origin.*



### GRAPE VARIETY

Nerello Mascalese and Nerello Cappuccio

### TERRITORY OF ORIGIN

DOC area on the slopes of the volcano Etna

### TERRITORY OF ORIGIN

Soil: volcanic, rich in mineral and organic matter

Altitude: 600m a.s.l.

Climate: high mountain with a high level of brightness and wide temperature ranges

### WINEMAKING METHODS

Traditional, long thermo-controlled maceration, refining in small oak chestnut casks of 25hl and at least 2 month in bottle

### TASTING NOTES

Colour: ruby red with garnet reflections

Aroma: intense and persistent with hints of red fruits and spices. Redcurrant, plum, cloves and vanilla

Flavour: dry, soft and well-balanced

### PAIRING

Grilled meat, boiled stews. Serve at 16° - 18° C

### ALCOHOL CONTENT

13,5% vol

### SIZE

75 cl