



ROVITTELLO ETNA ROSSO DOC

Classification: Etna Rosso D.O.C.

Variety: Nerello Mascalese (Negrello) and Nerello Cappuccio (Mantellato)

Provenance: Countryside Rovitello on the northern side of the Etna, city of Castiglione di Sicilia.

Altitude: 2460 ft. asl.

Climate: High rainfall and humidity with great temperature changes throughout the day.

Terrain: Sandy, volcanic, rich in minerals with subacid reaction.

Density: 9,000/Hectare.

Yield/ha: 65 quintals/Hectare.

Vine growing: Alberello.

Age of vineyard: 80 years.

Vinification and maturing: The grapes at late ripening (2nd decade of October) are traditionally vinified in red with long maceration of the must with the skins. After malolactic fermentation, the wine matures in small casks (225 liters) for more than one year.

Refining: In bottles for 8-10 months

Alcohol content: 13 -13.5%

Organoleptic characteristics: Red ruby with tints of garnet red. Ethereal, intense, delicate bouquet with hints of vanilla, chestnut flowers and noble wood. The taste is elegant, harmonic, remarkably persistent and reasonably tannic.

Serve with: Red meat, sauces, wild fowl and mature cheeses.

Serving temperature: 64-68°F, in glasses for red bodied wines.

