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## IL MONOVITIGNO NERELLO MASCALESE DOC

**Classification:** Red Wine of Sicily I.G.T.

**Variety:** 100% Nerello Mascalese (Negrello)

**Provenance:** Countryside Guardiola, on the northern side of Etna, city of Castiglione di Sicilia (Catania).

**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:** 60 years.

**Vinification and maturing:** The grapes, harvested after mid-October, are vinified in red with long maceration with the skins. After malolactic fermentation, the wine is transferred into small casks (225 liters) where it is left to mature for more than one year.

**Refining:** in bottles for 8-10 months.

**Alcohol content:** 13 - 14%

**Organoleptic characteristics:** pure, bracing aromas of sour red cherry, dried herbs, anchovy and bacon are lifted by a lovely mineral element. Layered flavors of finely textured red fruits are dense, lush and broad, with firm acidity giving the wine a light touch. Finishes complex and very long, with delicate herbal and pure red berry qualities and a trace of excess alcohol that blows off.

**Serve with:** red meat, wild fowl and mature cheese.

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



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