

# Vulkà ETNA ROSSO

*DOC Etna*

Vulkà Etna Rosso, blend of Nerello Mascalese and Nerello Cappuccio, is an authentic expression of the terroir of Etna, but characterized by a unique combination of elegance and drinkability. The volcanic origin and the altitude of the vineyards give this wine a remarkable minerality and a great character.

**Grape varieties:** Nerello Mascalese 80% - Nerello Cappuccio 20%

**Vineyards :** the soil is volcanic, very rich in minerals, at an altitude of 650-750 m above sea level, with good range of temperature between day and night; training system: espalier spurred cordon

**Harvest :** by hand into crates, in the mid-end of October

**Maceration :** cold maceration for 24 hours

**Fermentation :** for approximately 10-15 days at a controlled temperature (22-24°C)

**Ageing :** mainly in stainless steel vats, a short ageing in tonneaux and 5-6 months in the bottle

**Alcohol content :** 13% vol.

**Colour :** brilliant ruby red

**Nose :** a rich aromatic profile with floral hints and notes of red berries and spices

**Palate :** great minerality and smooth taste; displays a good structure and a long fruity finish

**Food Pairings :** ideal with tasty pasta dishes, roasted meats and semi-aged cheeses, but it is also a good partner for flavourful seafood dishes

**Serving temperature :** 16-18°C

