



- Appellation: Etna DOC
- Type: red wine – still
- Harvest time: late october
- Grape: field blend of nerello mascalese, nerello cappuccio, alicante, others.
- Fermentation: traditional by wild yeasts at open air.
- Maceration: 12/15 days
- Ageing: 12 month in big barrel of chestnut
- Alcol: % Vol. 13,5
- Average bottles produced: 4/5000

"NAVIGABILE" in italian means "able to be shipped by sail" and was historically the way the local wine merchants, since the XV° century, used as appellation for their top wines.

The Navigabile® is made by the traditional field blend of Nerello Mascalsese with a small amount of Nerello Cappuccio, but also others indigenous grapes spare in old vineyards as Alicante, Minnella Nera, Francisa and others, planted together to add en extra richness to the blend. "Navigabile", at that time was meant to be a wine capable to travel across the sea, up the other side of the world, with no loss in quality or fragrance. An inestimable value for those times, when transport were made by sail ships. At that time, there were no technology or chemicals to use, only quality and human skills and experience could help getting the wine to the best quality. We are glad to present the modern interpretation of that old grape selection criteria and winemaking process.

NAVIGABILE

ETNA ROSSO DOC