



Grape:
Nerello Mascalese 100%



Production Area:
Northern slopes of Mount Etna, Barbabecchi Contrada (Castiglione di Sicilia)



Vineyard Altitude:
1000 meters a.s.l.



Soil Type:
Contrada Barbabecchi, basalt on brown soil, rich in stone, pH neutral. Loose Soil, optimal drainage, high levels of iron and nitrogen



Cultivation:
Alberello system (head-cultivated bush)



Plant density:
8,000 per hectare



Average Vine Age:
60 years



Grape harvest:
Late September, early October



Harvest:
Manual



Winemaking:
In steel, temperature up to 25°C, then 10 to 15 days maceration



Ageing:
24 months in 5.00hl French oak barrels on fine lees, plus 3 months in bottles

Alcohol content 14%

Tasting Notes

Color: Intense purple-red.

Nose: Wild berries intertwined with a balsamic finish and Mediterranean scrub scents.

Palate: Spices, liquorice, and rhubarb confirm the great elegance given by its altitude; soft and fresh entry leading to velvety tannins and a savory finish.