



**Grape:**

Nerello Mascalese 90%, Nerello Cappuccio 10%



**Production Area:**

Contrada Arcuria, Castiglione di Sicilia (North slope)



**Vineyard Altitude:**

600 to 650 meters a.s.l.



**Soil Type:**

Black volcanic sand with large pebbles, organic material from Etna lava flows, creating fertile and mineral-rich soil type



**Cultivation:**

Alberello system (head-cultivated bush)



**Plant density:**

8,000 per hectare



**Average Vine Age:**

50 years



**Grape harvest:**

October



**Harvest:**

Manual



**Winemaking:**

In steel with temperature control to 25°C, maceration 10 to 15 days



**Ageing:**

24 months in 2.25hl French oak barrels on fine lees, plus 3 months in bottles

Alcohol content 14%

## Tasting Notes

**Color:** Intense garnet red.

**Nose:** An interplay between wild berries and emerging scents of leather, tobacco leaf, and volcanic smoke.

**Palate:** Structured with vibrant freshness, velvety richness, and polished tannins; an evolving finish marked by mineral persistence and subtle spicy evolution.