



Grape:

Nerello Mascalese 90%, Nerello Cappuccio 10%



Production Area:

North slope of Mt. Etna, from various “Contrade”.



Vineyard Altitude:

Between 600 and 750 meters a.s.l.



Soil Type:

Volcanic origin, mainly sandy, rich in stones and organic matter



Cultivation:

Espalier and alberello system (head-cultivated bush)



Plant density:

Alberello 8,000 per hectare
Espalier 5,050 per hectare



Grape harvest:

October



Harvest:

Manual



Winemaking:

Fermented in steel at max 25°C with 10–15 days of maceration



Ageing:

Aged for 12 months in 2.25hl French oak barrels on fine lees, followed by steel and 3 months in bottles

Alcohol content 14%

Tasting Notes

Color: Intense carmine red.

Nose: Fruity with notes of wild berries, Marasca cherry, and currant; spicy hints of vanilla and black pepper with a balsamic finish.

Palate: Balanced, fresh, and soft, with good tannins and persistence.