



**Grapes:**

Pinot Nero 80%, Nerello Mascalese 20%



**Production Area:**

Northern slopes of Mount Etna, in various "Contrade"



**Vineyard Altitude:**

580 to 750 m a.s.l.



**Soil Type:**

Volcanic, mainly sandy, rich in stone and organic substances



**Cultivation:**

Espalier system



**Plant density:**

Espalier 5.050 per hectare



**Grape harvest:**

First week in August to second week in September



**Harvest:**

Manual



**Winemaking:**

Soft pressing of whole grapes, using only the "flower" must (free-run juice) fermented at low temperatures



**Second fermentation and ageing:**

Traditional Method (Metodo Classico) aged for over 24 months on selected yeasts

Alcohol content 12,5%

## Tasting Notes

**Color:** Pale pink with onion-skin reflections; fine and persistent perlage.

**Nose:** Fragrant citrus freshness and floral notes preceding red fruit aromas, bread crust, and pastry cream.

**Palate:** Lively and fresh, providing a firm yet soft texture.