

Pistus Etna Rosso DOC 2012

Technical sheet

VARIETALS: Nerello Mascalese (80%), Nerello Cappuccio.

LOCATION OF VINEYARDS: Moganazzi, Castiglione di Sicilia (Northern slopes of Mt. Etna)

VINE TRAINING: espalier, currently in conversion to traditional bush training system

AGE OF VINEYARD: 10 years.

ALTITUDE: 650 m asl

EXPOSURE: North

TERRAIN: Sandy, volcanic, very rich in minerals, with subacid reaction.

CLIMATE: Typical high-hill climate, considerable temperature excursions between day and night.

RIPENING: Mid-October with manual harvest.

VINIFICATION: The grapes are harvest and selected, brought to the winery in shallow crates, where the whole clusters are soft-crushed. Maceration for about a week in concrete vats.

MATURATION: In concrete vats for about 9 months

REFINEMENT: In the bottles for at least 2 months

PRODUCED BOTTLES: 14,00

TASTING NOTES:

- Eye: red with bright ruby glares.
- Nose: fresh fruit, floreal.
- Palate: elegant, harmonic, pleasant tannins, good acid persistance.

ALCOHOL CONTENT: 13.5%

SERVING TEMPERATURE: 18 °C.

