

Lottava isola

Etna Rosso DOC



APPEARANCE
Ruby red wine



NOSE
Typical aromas of red fruit, undergrowth, dried flowers with nuances of tobacco and licorice emerge to the nose



PALATE
The taste is of great balance, where the volcanic structure merging with the elegance of the varieties allows to have a great minerality and organoleptic complexity



FOOD PAIRING
First courses prepared with ragù sauce, roasted meat, game and aged cheeses

TYPE

Dry red wine

CLASSIFICATION

Etna Rosso DOC

PRODUCTION AREA

Passopisciaro (c.da Feudo di Mezzo), Northern slope of Mt. Etna

CLIMATE

Mediterranean climate with strong mountain influence, characterized by important temperature variations between day and night

SOIL

Sandy, volcanic, rich in minerals, with subacid reaction

ALTITUDE

700 m.a.s.l.

GRAPE VARIETY

Nerello Mascalese and Nerello Cappuccio

TRAINING SYSTEM

Alberello technique (free standing "little tree")

DENSITY OF IMPLANTATION

7000 stumps per hectare

ALCOHOL CONTENT

13,5%

GRAPE HARVEST

Handpicked with selection of the bunches

VINIFICATION

The de-stemmed grapes are fermented by the yeasts naturally present on the grapes, with a long maceration of the wine with the skins. After devatting, the wine is decanted to new French oak barrels for the malolactic fermentation.

About a year later it is poured into a steel tank.

No clarification, but just static decanting before bottling

AGING IN THE BOTTLE

At least 12 months

ESTIMATED AGING CAPACITY

At least 15 years

TASTING TEMPERATURE

16°C