



ROSSOBRILLO

ETNA ROSSO D.O.C. 2019

The wine, farmed and vinified with the respect for nature, comes from the North side of the Mt. Etna Volcano. Emilio's enthusiasm and optimism for these young vineyards of Nerello Mascalese, fruit in a convivial wine to be shared with friends.

DENOMINATION OF ORIGIN	Etna Rosso D.O.C.
VINTAGE	2019
GRAPE VARIETY	95% Nerello Mascalese, 5% Nerello Cappuccio
LOCATION OF VINEYARD	Contrada Allegracore Randazzo (CT) / Contrada Martinella, Linguaglossa (CT)
ANNUAL PRODUCTION	5.500 bottiglie
ALCOHOL CONTENT	13 %

TASTING NOTES

WINE COLOUR	Pale ruby red
NOSE	Pleasant and elegant red fruits bouquet: cherries, ribes and wild strawberries; floral scents of violet. Smoky note of flint and iron-rich soil, with sulfurous hints.
PALATE	Young and lively, with a fresh and juicy palate. Balanced acidity and freshness, with soft and smooth tannins. It brings an intense and enchanting mineral sensations.
WINE FOOD PAIRING	Cured meat, cheeses, ragù and fish based first courses, meat and vegetables dishes.
SERVICE TEMPERATURE	16/18°C

CHARACTERISTICS OF THE VINEYARD

SOIL	Volcanic, sandy, mineral rich soil
AGE	Spurred cordon of young vine
ALTITUDE	600/700 metres above sea level
AREA	2 hectare ±
EXPOSURE	North Etna
PLANTING DENSITY	5000 plants per hectare
YIELD PER HECTARE	Organic not certified yet
HARVEST TIME	15 October 2019
HARVESTING METHOD	Manual

VINIFICATION AND AGING

VINIFICATION	Destemming, pressing, fermentation, and pneumatic soft pressing
YEASTS	Indigenous
MACERATION	7 days
TEMPERATURE	22/24°C
MALOLACTIC	Malolatic fermentation in steel
AGING	Steel fermentation for 6 months and at least 4 months in the bottle
FILTERING	No filtration, only cold static decanting and natural setting

Orders and wine tastings: info@emiliosciaccaetnawine.it