

Contrada Arrigo

Etna Rosso DOC

2019

From an old vineyard we produce an extremely limited number of bottles of Etna white and red wine. The Etna red wine, obtained from Nerello Mascalese grapes, was born in a complex and unique territory that gives it a discreet acidity and a delicate structure.

Name: Etna red

Denomination: Etna red D.O.C.

Area: Linguaglossa (CT) – contrada Arrigo

Grapes: 100% Nerello mascalese

Vineyards age: 30-60 years old

Soil: volcanic

Exposure: east

Altitude: 700 mt a.s.l.

Yield per hectare: 40 quintals

Vinification and aging: traditional red vinification managed in open vats with punching down; duration of maceration 8-10 days; aging in second and third passage in French oak barriques.

Alcoholic fermentation is carried out with selected yeasts.

Organoleptic data: ruby red color, in the nose is elegant, complex, with notes of small red fruits and aromatic herbs; the taste is balanced, ample, enveloping and pleasantly persistent.

Recommended serving temperature: 16-18 ° C **Pairings:** first courses with vegetables or meat, second courses with grilled white or red meat, medium-aged cheeses.

