

ETNA ROSSO



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“ *Etna Rosso, a refined and intriguing wine, heir to ancient, finely sculpted vines rooted in the deep black volcanic soils of Mount Etna. Delicate scents and the aroma of fresh fruit mingle with mineral hints conveyed by the soil, made up of sand and stones of volcanic origin, in a wine characterised by elegance.* ”



Technical information:

Grape variety: 100% Nerello Mascalese (massal selection)

Production zone: Castiglione di Sicilia (CT),
Località Solicchiata, Contrada Moganazzi

Altitude: 670 m above sea level

Exposure: North / North-east

Soil type: deep black soil with sand and minerals

Vine training system: Head-trained and cordon spur-pruned

Yield per hectare: 6 tonnes

Harvesting period: last two weeks of October

Vinification: temperature-controlled fermentation
in steel and yeast ageing for 10 months in used barriques
before bottling

Alcohol content: 13.50% vol.

Recommended serving temperature: 16-18 °C



Tenuta Vinca s.r.l.
Società Agricola
Via Enrico Albanese, 114
90139 Palermo (PA)

+39 0544 525311

info@tenutetozzi.it
www.tenutetozzi.it

