LENZA DI MUNTI ETNA ROSSO

RED WINE • DENOMINAZIONE DI ORIGINE CONTROLLATA

NICOSIA

"Lenza di Munti" Etna Rosso has a complex and intense nose of red berries, aromatic herbs and spices. On the palate it is robust, well-balanced and persistent. It's a blend of indigenous grapes Nerello Mascalese and Nerello Cappuccio, grown on the lava terraces located at an altitude of about 720 m a.s.l. on the Southeastern slopes of Mount Etna. This wine combines the typical elegance of mountain wine and minerality due to volcanic origin.

Grape varieties Nerello Mascalese 85% - Nerello Cappuccio 15%

Alcohol content 13% vol.

Production area: Mt Etna

Vineyards: lava terraces located at an altitude of about 720 m a.s.l. The soil is volcanic, very rich in minerals; the composition of the eruptive materials gave life to composite soils, often made up by small sized pumice stones. Their elevated drainage capacity and their wealth in potassium play an important role in balancing the grape's maturation process.

Training system: espalier spurred cordon.

Harvest: by hand into crates, in the mid-end of October.

Maceration: cold maceration for 24 hours.

Fermentation: for approximately 10-15 days at a controlled temperature (22-24°C).

Ageing: mainly in stainless steel vats, 3-4 months in tonneaux and 5-6 months in the bottle.

Tasting notes

Color: brilliant ruby red.

Nose: a complex and intense nose with floral hints and notes of red fruit.

Palate: a lively and smooth taste, with a strong minerality and an intense fruity finish.

Food Pairings: ideal with tasty pasta dishes, roasted and grilled meats, cold cuts and semi-aged cheeses.

Serving temperature: 16-18°C.

ANNOTATIONS