**NICOSIA**

# VULKÀ ETNA ROSSO

RED WINE • ETNA DENOMINAZIONE DI ORIGINE CONTROLLATA

NICOSIA

Vulkà Etna Rosso, blend of Nerello Mascalese and Nerello Cappuccio, is an authentic expression of the terroir of Etna, but characterized by a unique combination of elegance and drinkability. The volcanic origin and the altitude of the vineyards give this wine a remarkable minerality and a great character.




Grape varieties Nerello Mascalese 80% - Nerello Cappuccio 20%

Alcohol content 13% vol.

Production area: Tenuta Monte Gorna - Trecastagni (CT) - Mt Etna

Vineyards

Altitude: 700-750 m. a.s.l.

Exposure: South - East

Microclimate: temperate climate, with an annual average rainfall of ca. 1,000 mm and wide diurnal temperature range.

Soil: 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, known as "ripiddu", found mostly on extinguished volcanic cones such as Mt Gorna.
Their elevated drainage capacity and their wealth in potassium play an important role in balancing the grape's maturation process.

Yield per Hectare: above 60 quintals.

Vines per Hectare: 6.000 ca.

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, 20% of the wine stays for a few months in tonneaux; the ageing is completed by a stay of 5-6 months in the bottle.

Tasting notes

Color: brilliant ruby red.

Nose: a rich aromatic profile with floral hints and notes of red berries and spices.

Palate: great minerality and smooth taste; displays a good structure and a long fruity finish.

Food Pairings: ideal with tasty pasta dishes, roasted meats and semi-aged cheeses, but it is also a good partner for flavourful seafood dishes.

Serving temperature: 16-18°C.

ANNOTATIONS