

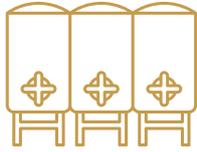
PWS
Premium Wine
Selection

Roccia Nera Etna Rosso

-Montedolce-

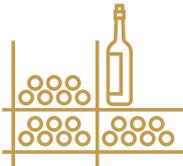


Italy
Sicily, Etna
Catania



VINIFICATION

Manual harvest of carefully selected grapes (only the first clusters of each branch). Alcoholic fermentation in open vats for 10-12 days, followed by malolactic fermentation in wooden casks.



AGEING

18 months in French oak tonneaux and barriques (second and third use), with regular rackings and top-ups. The wine then rests one month in stainless steel for blending before bottling, unfiltered. A further 4-5 months of bottle ageing precedes release.



Intense ruby-red colour.



TASTING NOTES



Alluring aromas of cherry, raspberry, wild berries, spices, and vanilla.



CLASSIFICATION

Etna D.O.C.

WINE TYPE

Red

ALC./VOL.

13%



GRAPE VARIETIES

85% Nerello Mascalese
15% Nerello Cappuccio

AGRICULTURAL SYSTEM

Conventional

HARVEST

Manual



On the palate it is warm and smooth, with velvety tannins.