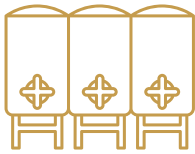


Punta Drago Etna Rosso

-Tenuta Ferrata-

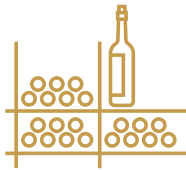


Italia
Sicilia
Etna



VINIFICATION

Destemming and crushing,
10-12 days of maceration
during fermentation, followed by
soft pressing.



AGEING

Ageing takes place 1 year in
barrel and steel tanks, and later in
bottle for at least 6 months.



Bright ruby red.



TASTING NOTES



Elegant bouquet of red fruits,
spicy notes and forest floor.



CLASSIFICATION

Etna D.O.C.

WINE TYPE

Red

ALC./VOL.

13%



GRAPE VARIETIES

Nerello Mascalese

FARMING SYSTEM

Bush vine or Espalier

HARVEST

Manual, second or third decade of
October



Well-structured with silky
tannins, smooth and elegant.
Beautifully balanced with a long
finish.