

Aitho Rosso

Etna Rosso DOC

A wine that reflects the great elegance and complexity of Etna. The south-east side allows an ideal condition for reaching ripening, since it is kissed by the sun.

Appellation: Etna Rosso DOC

Grape variety: Nerello Mascalese

Training system: Counter-espalier with cordon spur.

Planting density: about 2600 plants per hectare.

Yield per hectare: 45 quintals/ha

Type of soil: volcanic sands on the south-east side

Altitude: 450 meters above sea level

Harvest time: from the third decade of october.

Winemaking: reception of the grapes harvested manually in crate with pre-selection in the vineyard and further selection of grapes on the vibrating table. Fermentation in steel with maceration on the skins for 12 days at about 25°C.

Aging: the wine remains for approximately 6 months in tonneau characterized by light toasting. Subsequently a further 6 months in medium toasted French oak and then at least 10 months in the bottle.

Bottle capacity: cl 75

Service temperature: 18-20°C

First vintage of production: 2021

TASTING NOTES

Color: light ruby red

On the nose: dominant aromas of red fruit (strawberry, black cherry) with oriental spices and fresh balsamic scents that enrich the fine bouquet.

Taste: full and harmonious with silky tannins and an elegant finish.

