



TORNATORE



ETNA ROSSO

Denominazione di Origine Controllata

GRAPE VARIETY

Nerello Mascalese and Nerello Cappuccio

AREA OF PRODUCTION

Castiglione di Sicilia,
northern slopes of mount Etna

GROWING SYSTEM

Counter-espalier

PRUNING SYSTEM

Cordon pruned and tied-up vine

YIELD PER HECTARE

70 quintals

HARVEST PERIOD

Between 2th and 3th decade of October

WINEMAKING SYSTEM

After the grapes are harvested by hand in small crates they are quickly brought to the winery where they are manually selected on a belt-conveyor. Then they are destemmed and not completely crushed, and sent to concrete tanks, where they macerate for about 10/12 days at a temperature of 22/25 °C. After fermentation, the grapes are left to macerate for a few days more, then wine is separated from grape skins, which are pressed with the traditional vertical press.

AGING

About 6 months into big wooden barrels and 3 months in bottle.

COLOR AND TASTING NOTES

Ruby red with faint purple, typical of this variety which is not very rich in color.

Clear hints of red berries, morello cherry and black cherry on the nose. The taste is characterized by its typical balanced tannins and a surprising fullness, flavor and persistence.