

# ETNA ROSSO

## Denomination

Etna Rosso DOC

## Grapes

Nerello Mascalese, Nerello Cappuccio

## Fermentation

Spontaneous with indigenous yeasts in steel tanks

## Maturation

12 months in third passage barriques

## Aging

About 6 months in bottles

## Organoleptic examination

Light, transparent ruby red.

Fragrant on the nose, it opens with red fruits notes, strawberries, raspberries in a tangerine citrus freshness and a delightful mineral finish. It closes with vanilla and lightly spiced white chocolate.

Particularly crisp and refreshing in the mouth, with a vivid and harmonic tannic perception. The aftertaste is delightfully clean and sapid as well, attractive and light-hearted.

## Food pairings

It suits various food pairings for its dynamism. Excellent with plaice or grilled tuna, Catalan shellfish and delicate white meat as roasted rabbit and guinea fowl.

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