

# PROFUMO DI VULCANO

## Grapes

Nerello Mascalese, Nerello Cappuccio, Alicante and Francisì

## Denomination

Etna Rosso DOC

## Fermentation

Spontaneous fermentation with indigenous yeasts (not temperature controlled) in open vats

## Maturation

In barriques of 2nd and 3rd passage for 30 months.

## Aging

12 months in bottle

## Tasting notes

Transparent vivid ruby red. It offers rich aromas of blackcurrant, blueberry and raspberry to the nose, followed by citrus notes and ends on warm spicy notes of sandalwood and tobacco. There are persistent hints of aromatic herbs such as marjoram, caper and thyme. It is rich but not too rounded to the palate, with decisive lively hints of tannin; the finish is complex and lasting, with a big personality.

## Food pairings

Roast suckling pig, roast game birds and mature cheeses made with raw milk.

*Federico Graziani*

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