

PROFUMO DI VULCANO

Denomination

Etna Rosso DOC.

Grape varieties

70% Nerello Mascalese, 15% Nerello Cappuccio, 15% Alicante and Francisi.

Vinification and aging

Spontaneous fermentation in open oak vats (no temperature control) with indigenous yeasts, Aged in new and used tonneaux for 20 months, then 4 months of aging in bottle.

Sensorial description

An intense ruby red colour, deep and transparent. The aroma of raspberries and wild blueberries is followed by a hint of citrus, Mediterranean scrub, orange, tangerine, marjoram and myrtle; then it opens to the sweet spices notes, sandalwood and pipe tobacco. Rich and deep to the taste, but never heavy, with slightly lively tannins. The closing is complex, with a salty-sweet feeling, that show personality and persistence.

Food pairings

Excellent with all Nebrodi's black suckling pig recipes or feather game dishes like partridge and pheasant.



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