

# ETNA ROSSO

## Denomination

Etna Rosso DOC

## Grape varieties

Nerello Mascalese and Nerello Cappuccio

## Vinification and aging

Spontaneous fermentation with indigenous yeast, refinement in steel for 12 months, then 6 months of aging in bottle.

## Sensorial description

Bright, transparent and ruby red colour. Fragrant nose, that opens with strawberry and raspberry notes, soon embraced by the citrusy freshness of tangerine and a lightly mineral hint. Lastly a nuance of white chocolate mixed with precious white pepper and cardamom. Particularly crisp and refreshing in the mouth, with a vivid and harmonic tannic perception. The aftertaste is pleasantly clean and sapid, as well as appealing and lively.

## Food pairings

Its versatility makes it an excellent companion to several types of dishes: best serves cool with a turbot or grilled tuna more classic with delicate white meat such as roasted guinea fowl or veal chop.



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