

PROFUMO DI VULCANO

Denomination

Etna Rosso DOC

Grape varieties

Nerello Mascalese, Nerello Cappuccio, 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 24 months, then 6 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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