

ROSSO DI MEZZO

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 yeast, refinement in steel for 24 months, then 6 months of aging in bottle.

Sensorial description

A deep, transparent, ruby red colour.

Its nose is fragrant, with the intensity of redcurrant and wild blueberries, followed by a hint of caper's leaf, and fresh aromatic herbs.

On the palate is vibrant, elegant and silky, with after aroma of aromatic herbs and a shade of red orange, closing with a mineral nuance of flint.

Food pairings

Very good match with char-grilled lamb chops, eggplant "alla parmigiana" and roasted white meat dishes.

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FEDERICO GRAZIANI SOC. AGR. SRL,

Contrada Mangani, Fraz.Montelagardia snc,
95036 Randazzo (CT) - ITALY

P.I. e C.F. 04809230263

tel. +39 3290223270

info@fedegraziani.it

www.fedegraziani.it

