



Petra lava

ETNA ROSSO

The Volcano's son

Appellation

DOC "ETNA" - Controlled place-name "ETNA"

Grape varieties

Nerello Mascalese and Nerello Cappuccio

Production areas

vineyards on the slopes of Volcano Etna in Castiglione and Randazzo districts; counter-espalier and tree-like growing on volcanic-origin sandy soils, with strong thermic changes between day and night

Production technique

grape manual harvest in the first decade of October; long temperature-controlled maceration with pomace

Raising

moderate in oak barrels and in bottle 12 months

Colour

red ruby

Perfume

intense winy with elegant flowery hints

Taste

dry, full, proper tannic

Alcoholic strength

13,5%

Food pairing

red meats and game

Serving temperature

18°C



Antichi Vinai

1877