



ETNA ROSSO / DOC

Son a mythical territory rich in history. The ash-soaked vineyards and the volcanic soils forged by the Giant's fire, give us great grapes with an original character that make this territory unique in the world. The low yield of the vineyards and the ancient varieties of Nerello allow us to obtain a wine of great character and elegance.



ETNA ROSSO / DOC

TERRITORY / Eastern Sicily, south-east side of Etna.

CLASSIFICATION / D.O.C.

GRAPE VARIETY / 80% Nerello Mascalese - 20% Nerello Cappuccio (Mantellato).

SOIL / Volcanic composed of sands generated by the decay of lava masses.

HEIGHT OF THE VINEYARDS / 650-700 mt. above sea level.

ORIENTATION / South/East.

TRAINING SYSTEM / Old espalier-trained vineyards of about 25 years.

YIELD / 70 q/hectare.

VINIFICATION AND AGING

This wine is obtained by assembling the two ancient varieties of Nerello (Mascalese and Cappuccio also called Mantellato). The grapes are harvested by hand and placed in boxes to avoid crushing the berries. Upon reception in the cellar, the bunches are destemmed and then gently pressed. Alcoholic fermentation is carried out in steel at a temperature of 24-28°C with a long stay of the wine in contact with the skins. Subsequently the wine ages in second and third passage barriques for about 14 months followed by a period of aging in bottle which is a prelude to marketing.

ORGANOLEPTIC NOTE

This wine is light ruby red color in the glass, typical of the varieties with which it is produced. The bouquet is particularly rich and elegant with notes of red fruit reminiscent of wild strawberries and raspberries, surrounded by floral hints of violet which are enriched with subtle and pleasant spicy and toasted aromas reminiscent of walnut husk, cinnamon, nutmeg, tobacco leaves and cocoa beans. The particularly large and varied olfactory framework gives great tasting and opulence which reveals a warm and structured wine, very elegant, with ripe tannins and a typical minerality. The finish reveals a great balance and a persistence that slowly dissolves leaving a pleasant aromatic return that brings us back to the notes perceived by the nose.

FOOD PAIRING

The recommended pairing is with important meat dishes.

SERVING TEMPERATURE / 18°C.

ALCOHOL / 13%Vol.



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