



MANDRAROSSA

SENTIERO DELLE GERLE

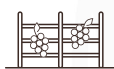
An elegant volcanic red.



Etna Rosso DOC



100% Nerello Mascalese



Vineyards trained using the counter-espalier system and pruned using the cordon spur method (4350 plants/ha and 7000 kg/ha)



100% volcanic soil



South-eastern slope



First half of October



13,5% vol



0,75 L

VINIFICATION

The grapes are destemmed and crushed, and the resulting product is set to macerate in moderate size fermentation tanks, where it's constantly kept in contact with the skins and must-wine thanks to continuous racking.

The maceration-fermentation process lasts about 10-12 days at a constant temperature of 25-27 °C. After maceration, the wine is separated from its skins without using any pressing. The wine then ages for 10-12 months in 50hl French oak barrels.

TASTING NOTES

Visually grainy red, it expresses complex aromas of currant, blackberries, prunes, spices and coffee. Full-bodied and perfectly balanced to the palate, thanks to the elegant tannins and mild freshness, which contribute to making it persistent.

SERVING TEMPERATURE

16-18 °C

PAIRINGS

Excellent paired with red meats, stewed or roasted, also a good match for cured meats.