

## CONTRADA MALPASSO ETNA ROSSO 2020

### TECHNICAL DATA SHEET

Soil: Volcanic, rich in skeleton

Vineyard Altitude: 560 m/slm

Grape variety: 95% Nerello mascalese 5% white native grapes (Carricante, Catarratto, Minnella, Grecanico, Inzolia)

Denomination: Etna Rosso

Production area: CONTRADA Malpasso - hamlet of Verzella di Castiglione Di Sicilia

Extension of vineyard: 0.2 ha. Worked in organic not certified

Type of planting: Etna bush

Average density of vines per hectare: 6000

Average age of vineyard: 80 years

Average production per hectare: 50.0 hl

Harvest: Manual

Alcoholic grade: 13%.

Serving temperature: 16°.

### IN THE WINERY

Harvesting in the first week of October.

Harvested in the first week of October, the grapes are completely destemmed by hand and fermented whole-grain in concrete tanks. Half of the racking takes place in tonneaux and half in stainless steel and 8 months' permanence.

Refinement: in steel until bottling the following September.

Total sulphur dioxide (SO<sub>2</sub>): 40.0 mg/l

Bottles produced: 1200

Pale ruby red colour, on the nose not too ripe crunchy red fruit with a sulphurous vein given by the volcanic soil. On the palate it is decisive and vertical, with a nice sapidity. Excellent persistence