

cottanera
sicilia

etna rosso DOC

This DOC wine is produced from Nerello Mascalese and Nerello Cappuccio, both autochthonous varieties from this lavic soil zone and selected vines with very low production (5.5 tons per hectare). The grapes are harvested in the last 10 days of October by hand and vinified in stainless steel at controlled temperatures. After 2–3 weeks of maceration, the wine is put into small French oak barriques with 30% in new wood for 9 months. After bottling, the wine rests for 24 months before being shipped.

grape varieties:

90% Nerello Mascalese and 10 % Nerello Cappuccio

exposure:

North and South

altitude:

700m A.S.L

soil:

Lavic

alcohol:

14.50%

tasting notes:

This ruby-red wine with violet hues is full of varietal bouquet, mature red fruit, berries and rose petals. The palate is mostly berries with a mineral touch that expands into vanilla and chocolate. This wine is a great expression of its territory as it is soft and both balanced and complex. Some of these characteristics make this wine similar to those from Northern Italy.

COTTANERA
AZIENDA AGRICOLA

ETNAROSSO

Denominazione di Origine Controllata
D.O.C.

Wine Enthusiast

2006 Etna Rosso 91 points

Gambero Rosso

2005 Etna Rosso 

Wine Advocate

2005 Etna Rosso 92 points

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