

grammonte

cottanera
sicilia

“Grand Mountain” is the name Etna is called historically by the people of this area. The Merlot grapes come from both lavic and alluvial soils, taking on its elegant character from the former and its power from the later. The production is very small (5.5 tons per hectare) and the grapes are hand-harvested in the beginning of September. Vinified in stainless temperature-controlled tanks, followed by 2–3 weeks of maceration the wine is put into barriques with 30% new wood for a period of 12 months. The wine then rests for 9 months in the bottle before being sold.

grape varieties:

Merlot

altitude:

700m A.S.L

exposure:

North and South

soil:

Lavic and alluvial

alcohol:

14.50%

tasting notes:

A beautiful dense ruby color, austere and impenetrable. On the nose, a complex and harmonic sensation with mature red fruit, marasca, black cherry and prune with a nuance of flowers, minerals, graphite, tobacco and vanilla. On the palate it is warm and soft with dense and silky tannins perfect for a big structured wine, yet is balanced in all its components. A very long finish.



Gambero Rosso

2006, 2005, 2004 Grammonte



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