



TENUTA DELLE TERRE NERE

Guardiola

Appellation: Etna Rosso D.O.C.

First released vintage: 2002

Production area: contrada Guardiola, township of Castiglione di Sicilia (Catania)

Varietals of grapes: 100% Nerello mascalese

Extension of the vineyard: 1,2 ha

Yield per hectare: 3,5-4,5 tons/ha

Characteristics of the soil: volcanic, mixture of sand, pumice, with little or none ash

Exposure: northern slope of Mount Etna, 900-1000 meters a.s.l.

Average age of the vines: between 90 and 120 years old

Type of cultivation: en goblet and modified en goblet

Harvest: third decade of October

Vinification: alcoholic fermentation under controlled temperature (28-30° C)

Aging: spontaneous malolactic fermentation and aging in French oak barriques, tonneaux.
Bottling after 14 months of wood aging and 1 month in steel.

Colour: pale ruby with orange hues

Nose: complex, with a balsamic note reminiscent of Mediterranean wild herbs

Flavour: most elegant, steely focus, tannic skeleton, sinewy rather than muscular

Food matches: meat, seasoned cheese

Suggested serving temperature: 18-20° C

Alcohol %: 14.5 %

Annual production: 3.500 bottles (0,75 l)