



TENUTA DELLE TERRE NERE

Santo Spirito

Appellation: Etna Rosso D.O.C.

First released vintage: 2007

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

Varietals of grapes: 100% Nerello mascalese,

Extension of the vineyard: 5,5 ha

Yield per hectare: 6 tons/ha

Characteristics of the soil: deep, soft and dark volcanic soil, rich in volcanic ash

Exposure: northern slope of Mount Etna, 800-850 meters a.s.l.

Average age of the vines: between 80 and 100 years old

Type of cultivation: en goblet and modified en goblet

Harvest: second 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: intense ruby

Nose: intense, complex, very feminine, richly floral

Flavour: ample, velvety and of creamy persistence

Food matches: meat, seasoned cheese

Suggested serving temperature: 18-20° C

Alcohol %: 14,5 %

Annual production: 8.000 bottles (0,75 l)