ETNA

ROSSO
CONTRADA CARRANCO RV

"Great things are done when men and mountains meet" - William Blake

- **GRAPE VARIETY:**
  95% Nerello Mascalese,
  5% Nerello Cappuccio

- **GROWING AREA:**
  Castiglione di Sicilia
  Contrada Carranco

- **VINEYARD EXPOSURE:**
  North

- **ALTITUDE:**
  500 metres above sea level

- **SOIL:**
  Volcanic

- **VINE TRAINING SYSTEM:**
  Bush training

- **PLANTING DENSITY:**
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- **HARVEST PERIOD:**
  Half of October

- **ALCOHOL CONTENT:**
  14

VINIFICATION AND REFINEMENT:
Here we are located in a special area of our estate, in "Contrada Carranco" where we have selected a vineyard to be produced individually. We have in fact identified the even more suitable area of the district, in the plot further north, in the middle of the basalt rocks. The peculiarity is that there is an old vineyard that is unique: they are bush training vines planted on small terraces. After the harvest, 50% of our Nerello Mascalese and Nerello Cappuccino grapes are destemmed and crushed. The remainder, on the other hand, remains in whole bunches. Fermentation then follows, where the 2 musts are alternated inside the concrete tanks, stratifying first the crushed-destemmed must, then the whole bunch, repeating this process until the tank is filled. Fermentation takes place at a controlled temperature of 24-26 ° C with repeated punching down. The wines are then aged in large French oak barrels for 12 - maximum 18 - months before bottling. *Each wine must refine in wood only for the right period that can enhance its characteristics, there is no need to constrain a duration to have a special mention. This is why our Etna Rosso Contrada Carranco black label is called only RV.*

TASTING NOTES:
Ruby red with garnet highlights. On the nose, hints of small red fruit, such as blackberries and cherries. Hints of spice reminiscent of black pepper. Vibrant acidity and pleasant flavor on the palate. A soft and elegant tannin. A tight and long sip.

SERVING TEMPERATURES:
16-18°C

CARRANCO