

PS
WINE

premium wine selection

Vini di Qualità



Roccia Nera Etna Rosso

Montedolce

| | |
|-----------------------|---|
| CLASSIFICATION | Etna D.O.C |
| TYPE | Rosso |
| REGION | Sicilia-Etna |
| PROVINCE | Catania |
| GRAPE VARIETY | 85% Nerello Mascalese, 15% Nerello Cappuccio |
| HARVEST | Manual. |

VINIFICATION

Grapes are manually selected (only the first bunch of each branch). Alcoholic fermentation in cask for 10-12 days; malolactic fermentation in wood casks.

MATURATION

18 months of maturation in tonneau and french casks (second and third refill) with periodic racking and filling. One month in stainless steel for the assembly before bottling without filtration.

4-5 months of maturation in bottle before commercialization.

TASTING NOTES

Elegant wine with an intense ruby red colour. On the nose it reveals cherry, raspberry, berries, spicy tones. On the palate it is warm and soft with velvety tannins.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.