



## TECHNICAL SHEET ETNA ROSSO 2022



**Name of the wine:** ETNA ROSSO

**Appellation:** ETNA ROSSO DOC

**Production area:** township of Castiglione di Sicilia and Biancavilla (CT)

**Varietals of grapes:** 95% Nerello mascalese – 5% Nerello cappuccio

**Average age of the vines:** 18-25 years old

**Characteristics of the soil:** volcanic soil

**Exposure:** North (Castiglione di Sicilia) – South/West (Biancavilla)

**Altitude:** 700-750 m

**Yield per hectare:** 6 tons

**Vinification:** traditional red winemaking, managed with punching down; 6-7 days of skin contact; aging 50% in tonneaux of French oak, 3-4 years old and 50% in stainless steel. Alcoholic fermentation is managed with selected yeasts.

**Famiglia Statella soc. sempl. agr.**

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***Sensory characteristics:*** intense ruby red colour, plum and small fruits on the nose, with a hint of sweet spices; the palate is slender and elegant, with a present but velvety tannin, which gives it great pleasantness and drinkability.

***Suggested serving temperature:*** 16-18°C

***Food matches*** appetizers of cured meats and vegetables, first courses based on vegetables or blue fish, second courses of fish with a strong flavour or grilled meat, sweet blue cheeses or medium-aged stretched curd cheeses.