

TENUTE NICOSIA

# CONTRADA MONTE SAN NICOLÒ ETNA ROSSO

ROSSO • ETNA DENOMINAZIONE DI ORIGINE CONTROLLATA

Made from native Nerello Mascalese grapes grown with the ancient vine-training system called "alberello" on the South-eastern slopes of Etna volcano (at about 550-600 m a.s.l.) in Monte San Nicolò area, this red wine has a great character and a high aromatic concentration. Notes of red fruit, currant, cherry under spirit and sweet spices. On the palate it reveals smooth tannins and a warm, juicy taste, with a good structure, well-balance and long persistence.

Grape varieties Nerello Mascalese 100%

Alcohol content 13% vol.

Production area: Tenuta Monte San Nicolò - Trecastagni (CT) - Mt Etna

Vineyards

Altitude: 550-600 m. a.s.l.

Exposure: South - East

Microclimate: temperate climate, with an annual average rainfall of ca. 1,000 mm and wide diurnal temperature range.

Soil: the soil is volcanic, very rich in minerals; the composition of the eruptive materials gave life to composite soils, often made up by red pumice stone.

Yield per Hectare: above 60 quintals.

Vines per Hectare: 6.000 ca.

Training system: alberello-trained system.

Harvest: by hand into crates, in the mid-end of October.

Maceration and fermentation: for approximately 10-15 days at a controlled temperature (24-26°C)

Ageing: Mainly in stainless steel vats, 50% of the wine stays 5-6 months in barrique and 3-4 months in tonneaux; the ageing is completed by a stay of 6 months in the bottle.

Tasting notes

Color: lively ruby red.

Nose: intense and complex with notes of red fruit, currant, cherry under spirit and sweet spices.

Palate: well-structured with smooth tannins and a warm, harmonious and juicy taste.

Food Pairings: pasta dishes with ragout, game, cold cuts and mature cheese.

Serving temperature: 16-18°C.

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