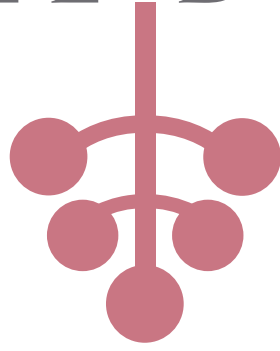


TERRAZZE DELL'ETNA



Name: Carusu

Denomination: Rosso Etna DOC

Grape variety: 80% Nerello Mascalese, 20% Nerello Cappuccio

Production area: Municipality of Randazzo (CT),
northwest side of Etna

Altitude: 600 meters m.s.l.

Average year of the vineyards: 30 years

Training system: Etneo head-trained system

Plant density: 7,500 plants per hectare

Soil composition: volcanic, rich in structure.
Dark soil born from the disintegration of
ancient lava flows coming from the volcano

Yield per hectare: 7,000 kilos per hectare
(about 1 kilo per plant)

Harvest period: second week of October

Vinification: 60% yield in must, fermentation
with maceration of skins through pumping over
and delestage for at least 40 days

Aging: 6 months in steel tanks with spontaneous
malolactic fermentation, refinement in barrel for
6 months and subsequent aging in bottle for 12 months

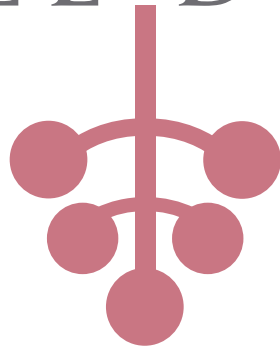
Alcohol: 14%

pH: 3,52

Total acidity: 5,20 g/l



TERRAZZE DELL'ETNA



Name: **Carusu**

Denomination: Rosso Etna DOC

Grape variety: 80% Nerello Mascalese, 20% Nerello Cappuccio

Serving temperature: 18°C



Visual Analysis

The color of the wine is intense ruby red with garnet reflection

Olfactory Analysis

The wine has an elegant and spicy aroma, with important scents of lacquer perfectly blended with ripe red fruits and spiciness

Gustatory Analysis

The mouthfeel is ready and confident. The tannins, always important, are round and gentle with a slightly ethereal finish.

Final Sensations

It is an elegant wine, the perfect portrait of the territory in which it is produced

Food Pairing

The wine is ideal served with well-seasoned red or white meat. It goes perfectly with medium-aged cheeses, reef stonefish, soup and tuna