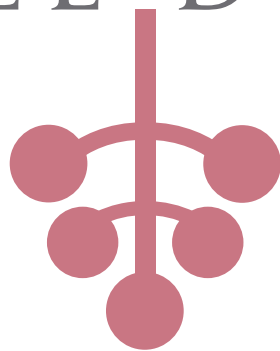


# TERRAZZE DELL'ETNA



**Name:** Cirneco

**Denomination:** Rosso Etna DOC

**Grape variety:** 100% Nerello Mascalese

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

**Altitude:** 550 meters m.s.l.

**Average year of the vineyards:** ancient vineyards aged more than 60 years old with the presence of some pre-phylloxera specimens

**Training system:** Etno head-trained system

**Plant density:** 8,000 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:** 4,000 kilos per hectare (about half a kilo per plant)

**Harvest period:** second week of October

**Vinification:** : 50% yield in must, fermentation with intense maceration of the skins for a minimum of 40 days

**Aging:** 24 months in barrel with spontaneous malolactic fermentation, subsequent aging in bottle until reaching the maximum expression of the wine and the territory

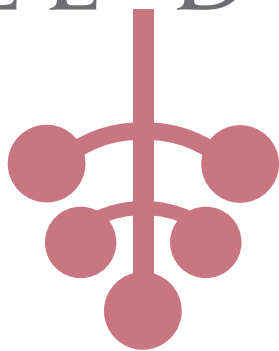
**Alcohol:** 14,50%

**pH:** 3,58

**Total acidity:** 5,00 g/l



# TERRAZZE DELL'ETNA



Name: **Cirneco**

Denomination: Rosso Etna DOC

Grape variety: 100% Nerello Mascalese

Serving temperature: 18°C



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## Visual Analysis

The color is pale ruby red, with garnet nuances

## Olfactory Analysis

The aroma is intense and complex, very elegant, with spicy hints of vanilla. There are hints of small fruits with a typical lava scent

## Gustatory Analysis

The mouthfeel is warm and robust, with a perfect balance between acid and tannic components, very fine. The persistence is excellent, it finishes with a marked softness and dynamism.

## Final Sensations

This is a wine designed for a long aging. It's a product characterized by a significant temperament, typical of the territory from which it is born

## Food Pairing

Red meats, mature cheese, game