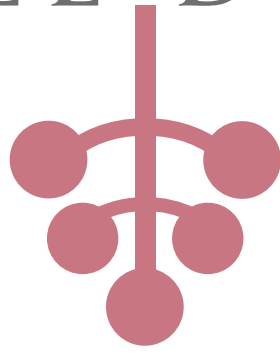


TERRAZZE DELL'ETNA



Name: **Cratere**

Denomination: IGT Terre Siciliane

Grape variety: 80% Nerello Mascalese, 20% Petit Verdot



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

Altitude: 700 meters m.s.l.

Average year of the vineyards: 25 years

Training system: Etneo head-trained system and spurred cordon

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 on the skins through pumping over and delestage for at least 20 days

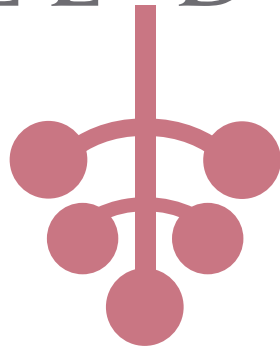
Aging: 6 months in steel tanks with spontaneous malolactic fermentation, refinement in barrel for 12 months and subsequent aging in bottle for 12 months

Alcohol: 14,50%

pH: 3,70

Total acidity: 5,10 g/l

TERRAZZE DELL'ETNA



Name: Cratere

Denomination: IGT Terre Siciliane

Grape variety: 80% Nerello Mascalese, 20% Petit Verdot

Serving temperature: 18°C



Visual Analysis

The color is intense ruby red with violet reflections

Olfactory Analysis

The wine has hints of ripe fruit that leans toward balsamic with lava notes

Gustatory Analysis

It is sapid, dynamic with a long and constant structure

Final Sensations

The great elegance of Nerello Mascalese blends perfectly with the character of Petit Verdot

Food Pairing

The wine is ideal served with red meats, better if well seasoned. It also goes perfectly with hard mature cheese, game and lamb