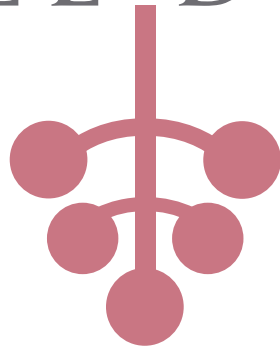


TERRAZZE DELL'ETNA



Name: Pinot Nero

Denomination: IGT Terre Siciliane

Grape variety: 100% Pinot Noir



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

Altitude: 700 meters m.s.l.

Average year of the vineyards: 20 years

Training system: Guyot

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: 3,500 kilos per hectare
(about 0,35 kilo per plant)

Harvest period: first week of October

Vinification: 60% yield in must, fermentation with maceration of skins by pumping over for at least 12 days

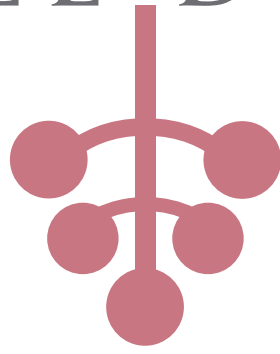
Aging: 1 year in second-passage French oak barrel with spontaneous malolactic fermentation and subsequent aging in bottle for 24 months

Alcohol: 14,50%

pH: 3,65

Total acidity: 5,30 g/l

TERRAZZE DELL'ETNA



Name: **Pinot Nero**

Denomination: IGT Terre Siciliane

Grape variety: 100% Pinot Noir

Serving temperature: 15°C



Visual Analysis

The color of the wine is bright ruby red

Olfactory Analysis

The aroma is intense and deep with harmonious notes of cherry that blend well with vanilla scents coming from refinement in barriques

Gustatory Analysis

The mouthfeel has a pleasant sensation of ripe red fruit. The gentle tannic structure makes this wine pleasant and elegant

Final Sensations

It is a Pinot Noir of a lava character that possesses a good persistence on the palate

Food Pairing

Red meats, mature cheese, well-seasoned first courses