

## Versante 700

Etna DOC



**Wine type** red- Etna DOC

**First vintage** 2018

**Grapes** Nerello Mascalese

**Production area** Zafferana Etnea, eastern side of Etna

**Soil type** lava soil with a sandy texture. Deep, rich in minerals, the lava soil allows a strong expansion of the root system

**Altitude of vineyards** from 600 a 700 m asl

**Average age of vines** 60 years

**Training system** VSP (Vertical Shoot Positioning)

whit spur pruned cordon

**Plant/hectare** 4.000

**Yield/hectare** 7 tonnes

**Harvest** manual harvest the last week of September,

first week of October

**Production** 3.000 bottles

**Fermentation** in stainless steel tanks at controlled temperature for 10 days

**Malolactic fermentation** totally carried out

**Ageing** 12 months in small french oak

**Bottle ageing** 6 months before release

**Serving temperature** 18° C

**Suggested glass type** medium-sized, balloon-shaped glass

### Tasting notes

**Colour:** garnet red;

**Bouquet:** dried flowers and spices combined with balsamic notes;

**Taste:** Extraordinary freshness, complexity and elegance.

Characterized by marked minerality and important tannins;

**Food pairing:** Ideal with well-flavored fine meats, both roasted and stewed, mushrooms, legumes and highly seasoned cheeses.