



DAVIDE FREGONESE  
BAROLO - ETNA - ITALIA

### Etna Rosso 2016 Reserve



#### **Vineyard**

Grape variety: Nerello Mascalese (and small batches of other local grape varieties) \_ Located in: Solicchiata - Montedolce

Planted in: 1965/1975 \_ Training system: "Continental" \_ exposition: NORTH - NORTH/EAST

Alcohol: 13,0% vol. \_ Bottles: 3200 \_ First year of production: 2016

#### **Winemaking**

Harvest time: end of October.

The fermentation lasts some 10 days with daily pumping over of the wine

mass with délestages at the half of the period (fermentation in stainless steel tanks).

The aging is under development conducted in French oak barrels of different sizes.

#### **Wine Description**

Perfumes: fine and deep in the aromas, delicate scents of violet, red rose, cherry fading on wild herbs and minerals, licorice and forest leaves and elegant hints of white pepper.

Taste: juicy and velvety; progressive delicate tannins and vibrant acidity. neat and persistent finish.