



DAVIDE FREGONESE

ETNA ROSSO DOP

GRAPES VARIETY: Nerello Mascalese
PRODUCTION: 3.000 bottles
FIRST VINTAGE: 2021
ALCOHOL: 13,0 % vol.

VINEYARD

LOCATION: Montedolce, Solicchiata
SOIL: volcanic sands
ALTITUDE: 730 - 750 m a.s.l.
EXPOSURE: northern, north-eastern
TRAINING SYSTEM: Espalier
PRUNING METHOD: double Guyot tipped, two-dimensional "alberello".
HARVEST PERIOD: middle of October

VINIFICATION

FERMENTATION: in steel tanks about 10 days.
Daily pumping over and a déléstage at half way point.
AGING: in stainless still tanks.

PAIRING

Wellington fillet, mushroom soup with fried bread (Serving Temp.: 14°C - 16°C).



TASTING NOTES

Intense and vinous, with notes of ripe fruit and Mediterranean scrub. Juicy, with polished tannins and bright acidity. Savory and persistent on the finish