



DAVIDE FREGONESE

ETNA ROSSO RISERVA

GRAPES VARIETY: Nerello Mascalese (along with small percentages of other local and indigenous varieties).
PRODUCTION: 3.200 bottles
FIRST VINTAGE: 2014
ALCOHOL: 13,0 % vol.

VIGNA

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: end of October

VINIFICATION

FERMENTATION: in steel tanks about 10 days. Daily pumping over and a déléstage at half way point.
AGING: at least 48 months, of which 12 months in tonneaux and large french oak barrels.

ABBINAMENTI

Wellington fillet, mushroom soup with fried bread (Serving Temp.: 16°C - 17°C).

PROFUMI E PALATO

Succulent and progressive, delicate tannins and lively acidity. The finish is strong and savoury.

