

# NERELLO MASCALESE ROSSO

TERRE SICILIANE IGT



- Appellation: Terre Siciliane IGT
- Type: red wine – still
- Harvest time: late september/early october
- Grape: Nerello Mascalese
- Fermentation: traditional by wild yeasts at open air.
- Maceration: 3 days
- Ageing: 6 months in cement
- Alcol: % Vol. 12,5
- Average bottles produced: 6000

A real tribute to the tradition: the old school used to call the wines made in this way "*pista e'mmutta*", literally "press it (*pista*) and put in the barrel straight away (*'mmutta*)".

The result, was the very traditional and easy going red wine from Etna. Grapes harvested as soon as they get the sugar needed, but not too much to preserve the freshness with a gentle alcol level, softly pressed and then a short maceration of 3 days before going straight in a cement vat to finish fermentation and age till the bottle. A little batch of whole bunches fermented in a small stainless steel vat under carbonic maceration (a 10-15% on the total volume), then blended with the rest to finish the fermentation and age. A boost for fruitiness and an help to this grape to delivery more silky tannins even if young.

A light and crispy red, super refreshing and able to match fruitiness and minerality with an irresistible drinkability.