

# Lottava isola

## Etna Rosso DOC



**APPEARANCE**  
Ruby red wine



**NOSE**  
Typical aromas of red fruit, undergrowth, dried flowers with nuances of tobacco and licorice emerge to the nose



**PALATE**  
The taste is of great balance, where the volcanic structure merging with the elegance of the varieties allows to have a great minerality and organoleptic complexity



**FOOD PAIRING**  
First courses prepared with ragù sauce, roasted meat, game and aged cheeses

### TYPE

Dry red wine

### CLASSIFICATION

Etna Rosso DOC

### PRODUCTION AREA

Passopisciaro (c.da Feudo di Mezzo), Northern slope of Mt. Etna

### CLIMATE

Mediterranean climate with strong mountain influence, characterized by important temperature variations between day and night

### SOIL

Sandy, volcanic, rich in minerals, with subacid reaction

### ALTITUDE

700 m.a.s.l.

### GRAPE VARIETY

Nerello Mascalese and Nerello Cappuccio

### TRAINING SYSTEM

Alberello technique (free standing "little tree")

### DENSITY OF IMPLANTATION

7000 stumps per hectare

### ALCOHOL CONTENT

13,5%

### GRAPE HARVEST

Handpicked with selection of the bunches

### VINIFICATION

The de-stemmed grapes are fermented by the yeasts naturally present on the grapes, with a long maceration of the wine with the skins. After devatting, the wine is decanted to new French oak barrels for the malolactic fermentation.

About a year later it is poured into a steel tank.

No clarification, but just static decanting before bottling

### AGING IN THE BOTTLE

At least 12 months

### ESTIMATED AGING CAPACITY

At least 15 years

### TASTING TEMPERATURE

16°C