

FEDERICO GRAZIANI

ETNA ROSSO



Aromas of redcurrant and small wild blueberries with a touch of salinity. The palate is vibrant and smooth with flavors of orange pith and flinty minerality.

Style: Still red

Area of Production: Sicily, Italy

Appellation: Etna Rosso DOC

Varieties: Nerello Mascalese and Nerello Cappuccio

Soil: Volcanic ash and sand

Elevation: 650-800 meters

Age of Vines: 15-20 years

Farming: Practicing organic

Fermentation: In stainless steel tanks with native yeasts

Aging: 12 months in stainless steel followed by 6 months in bottle