



PIETRADOLCE

Vigneti in Solicchiata, Etna.



BARBAGALLI Etna Rosso 2016

Classification: DOC

Area of Production: Northern slopes of Etna, Contrada Rampante, area "Barbagalli", Solicchiata.

Altitude: 950 m.a.s.l.

Grape variety: Nerello Mascalese.

Soil: stony, light sandy soil.

Growing method: pre-phylloxera bush (albarello) of 80-100 years old.

Harvest: third ten days of October.

Vinification: manual picking of the grapes, soft pressing. Maceration on the skins for 18 days in concrete tanks.

Aging: 20 months in French oak tonneaux. Natural malolactic fermentation.

Alcohol content: 15%.

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