

CONTRADA RAMPANTE Etna Rosso 2014



Classification : DOC

Area of Production: Contrada Rampante,
Solichchiata. Northern Slopes of Mount Etna.

Altitude: 850 mt a.s.l.

Grape variety : Nerello Mascalese

Soil: Stony, light sandy loam

Growing method: Bush (Alberello) pre-
phylloxera, 80 – 90 years old

Harvest: Second ten days of October

Vinification: Grapes are harvested by hand, left
to macerate on the skins for 18 days, soft
pressed.

Aging: 14 month in French, fine grain oak barrels,
light toast. Natural malolactic fermentation

Alcohol content: 14,5% vol.