

VIVERA

ETNA ROSSO DOP

100% Nerello Mascalese grapes, sourced from the north-eastern side of Mount Etna, organically grown in the cool mountain climate (600mt asl) and in rich volcanic soils. A youthful version of Etna Rosso, aged in stainless steel tanks on fine lees for 12 months.

Clear ruby red, with abundant red fruits, a bit of spiciness and flowers on the nose. Silky and smooth but with a tangy acidity that lifts redcurrant flavors and minerality. Long finish with pleasantly youthful tannins. Enjoy with traditional Sicilian pasta *alla norma* (pasta with eggplant and ricotta cheese), shrimp or mushroom risotto, pork and all savory meat dishes. Ideal serving temperature is 65°F (can be served with fish at 60°F).

GRAPES	100% Nerello Mascalese
LOCATION OF VINEYARDS	Linguaglossa, north-eastern side of Mt. Etna
ALTITUDE	600mt asl
TYPE OF PLANTING	Certified Organic
SOIL	Volcanic soil with abundant rounded stones
TYPE OF CULTIVATION	Vertical trellis, spur pruned cordon. 5,500 plants per ha
VINIFICATION	Grapes are carefully selected and picked by hand usually during the first week of October. Fermentation at controlled temperatures of 79°-84°F for approx 15 days.
AGING	Aged in stainless steel tanks on fine lees for 12 months. Prior to its release, it is refined in bottle for an additional 2 months.
ALCOHOL CONTENT	13.5%
TOTAL PRODUCTION	7,000 bts
OENOLOGIST	Loredana Vivera



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