



Production Area: Randazzo (CT),
750m asl - Contrada San Lorenzo

Variety: 100% Nerello Mascalese

Soil: Sand and volcanic rock

Training System: Espalier and bush trained

Vinification: The harvest is done manually in small boxes.

Then the grapes are cooled to 8 °C before soft pressing, and left to macerate in the press for about 5-6 hours.

Alcoholic fermentation takes place in stainless steel tanks at a controlled temperature (12 °C) for about 14-16 days.

Alcohol: 12,5%

Winemaker: Vito Giovinco



The color is deep pink, the nose expresses hints of rose, grapefruit and wild strawberries. The mouthfeel is fresh and round and the finish is long, with the minerality and sapidity typical of Etna wines.



It goes well with fatty fish, vegetables and dishes of medium complexity. Also perfect as an aperitif, with pizza or sushi. **Serve at 10 - 12 °C**