



**Production Area:** Randazzo, Biancavilla and Santa Venerina (CT) - 550-750m asl

**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.

**Winemaker:** Vito Giovinco

**Awards:**

- **89 PT** James Suckling 2024

- **RED MEDAL** Wine Hunter Awards 2025



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**