



Feudo

Etna Rosso D.O.C.

VARIETIES

94% NERELLO MASCALESE
6% NERELLO CAPPUCCIO

PRODUCTION ZONE

Contrada Feudo (Randazzo)

CRU

Feudo

NUMBER OF BOTTLES

4,000

ALCOHOL

14%

PROPERTIES	Volcanic soil; sandy, rich in minerals
AGE	Around 70 years
ALTITUDE	650 m above sea level
AREA	A selection from 1.5 ha of 70-year-old vines
EXPOSURE	Northern slopes of Mt. Etna
PLANT DENSITY	5,500 vines per ha
TRAINING SYSTEM	<i>Alberello</i> and “modified” <i>alberello</i> on espaliers.
YIELD/HA	3,000 kilos
HARVEST PERIOD	Second week of October
HARVESTING	Manual
FERMENTATION: by the yeasts naturally present on the grapes.	Performed spontaneously
FERMENTATION TEMPERATURE	28°C-30°C
TIME OF MACERATION ON THE SKINS	15 days
MALOLACTIC FERMENTATION	In the spring; spontaneous
CONTAINERS FOR MATURATION	Pre-used 2600-lt. oak casks
LENGTH OF MATURATION	18 months
MATURATION IN BOTTLE	Minimum 6 months

