



# San Lorenzo

Etna Rosso D.O.C.

## VARIETY

NERELLO MASCALESE, with a small percentage of Nerello Cappuccio

## PRODUCTION ZONE

Contrada San Lorenzo (Randazzo)

## CRU

San Lorenzo

## NUMBER OF BOTTLES

4,000

## ALCOHOL

14%

PROPERTIES	Volcanic soil; sandy, rich in minerals
AGE	From 70 to over 100 years
ALTITUDE	Between 750 m and 780 m above sea level
AREA	A selection from 7.48 ha
EXPOSURE	Northern slopes of Mt. Etna
PLANT DENSITY	4,500 vines per ha
TRAINING SYSTEM	<i>Alberello</i> and “modified” <i>alberello</i> on espaliers.
YIELD/HA	3,000 kilos
HARVEST PERIOD	The last 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
AFFINAMENTO IN BOTTIGLIA	Minimum 6 months

