



# Piano delle Colombe

Etna Rosso D.O.C.

VARIETY

NERELLO MASCALESE

PRODUCTION ZONE

Contrada San Lorenzo (Randazzo)

CRU

San Lorenzo

NUMBER OF BOTTLES

750

ALCOHOL

14.5%

PROPERTIES	Volcanic soil; sandy, rich in minerals
AGE	Over 80 years
ALTITUDE	750 m above sea level
AREA	A selection from 0.7 ha
EXPOSURE	Northern slopes of Mt. Etna
PLANT DENSITY	5,500 vines per ha
TRAINING SYSTEM	“Modified” <i>alberello</i> on espaliers.
YIELD/HA	2,000 kilos
HARVEST PERIOD	Last week of October
HARVESTING	Manual
FERMENTATION VESSELS	Small open vats
FERMENTATION TEMPERATURE	28°C-30°C
LENGTH OF FERMENTATION	Around 10 days, with local indigenous yeasts
TIME OF MACERATION ON THE SKINS	18 days
MALOLACTIC FERMENTATION	Spontaneous, in the spring
CONTAINERS FOR MATURATION	One 500-liter oak <i>tonneau</i> and one pre-used <i>barrique</i>
LENGTH OF MATURATION	18 months
MATURATION IN BOTTLE	Minimum 12 months

