



SOIL TYPE	Volcanic soil, sandy, rich in minerals
AGE	average age between 20 and 100 years
ALTITUDE	From 650m to 800m above sea level
SURFACE AREA	Selection of 19ha
EXPOSURE	Northern slopes of Mt. Etna
PLANTING DENSITY	5,500 vines per ha
TRAINING SYSTEM	“alberello” and “modified alberello” espalier
YIELD/HA	50q
HARVEST TIME	Second half of October
HARVEST CONDITION	Manual
FERMENTATION CONTAINERS	Steel fermenters and open vats
FERMENTATION TEMPERATURE	28°C-30°C
FERMENTATION DURATION	10 days, with native indigenous yeasts
MACERATION TIME ON THE SKINS	10 days
MALOLACTIC FERMENTATION	In spring, spontaneous in barrique
AGEING CONTAINERS	Slavonian oak barrels of 2600 lt. and concrete tanks
REFINEMENT DURATION	12 months
REFINEMENT IN BOTTLE	Minimum 6 months
BOTTLES PRODUCED	40,000

'a Rina

Etna Rosso D.O.C.

VARIETIES

NERELLO MASCALESE 90%

NERELLO CAPPUCCIO 10%

PRODUCTION AREAS

Contrade of: San Lorenzo, Feudo, Calderara Sottana, Feudo di Mezzo

CRU

NUMBER OF BOTTLES

40000

ALCOHOLIC GRADE

14,5%

