



Fendo

Etna Rosso D.O.C.

VARIETIES

NERELLO MASCALESE 94%

NERELLO CAPPUCCIO 6%

PRODUCTION ZONE

Contrade: San Lorenzo, Feudo,
Calderara Sottana

CRU

BOTTLES PRODUCED

6000

ALCOHOLIC GRADE

14,5%

SOIL TYPE	Volcanic soil, sandy, rich in minerals
AGE	Around 70 years
ALTITUDE	650 m above sea level
AREA	selection from 2 ha of 70-year-old vines of 8 hec
EXPOSURE	Northern slopes of Mt. Etna
PLANT DENSITY	5,500 vines per ha
TRAINING SYSTEM	alberello and "modified alberello" espaliers
YIELD/HA	3,000 kilos
HARVEST PERIOD	Second week of October
HARVESTING	Manual
FERMENTATION	Performed spontaneously by the yeasts naturally present on the grapes
FERMENTATION TEMPERATURE	28°C-30°C
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

