

Fondo di Mezzo

Etna Rosso D.O.C.

VARIETY
NERELLO MASCALESE 100%

PRODUCTION ZONE
Contrade: San Lorenzo, Feudo, Calderara Sottana

CRU
Feudo di Mezzo

NUMBER OF BOTTLES
1800

ALCOHOLIC GRADE
14,5%

SOIL	Volcanic soil, sandy, rich in minerals
AGE	+100 years
ALTITUDE	670m above sea level
SURFACE AREA	Selection of 1,5ha
EXPOSURE	Northern slopes of Etna
PLANT DENSITY	4500 vines per ha
TRAINING SYSTEM	alberello
YIELD/HA	20q
HARVEST PERIOD	Second half of October
HARVESTING	Manual
FERMENTATION	conducted spontaneously by the yeasts naturally present on the grapes
FERMENTATION TEMPERATURE	28°C-30°C
MACERATION TIME ON THE SKINS	18 days
MALOLACTIC FERMENTATION	In spring, spontaneous
AGEING CONTAINERS	10hl barrels and used Tonneaux
AGEING DURATION	18 months
AGEING IN BOTTLE	Minimum 6 months

GIROLAMO RUSSO