



# 'a Rina

Etna Rosso D.O.C.

## VARIETIES

90% NERELLO MASCALESE  
10% NERELLO CAPPUCCIO

## PRODUCTION ZONE

Various *contrade*: San Lorenzo, Feudo, Calderara Sottana, Feudo di Mezzo

## CRU

## NUMBER OF BOTTLES

40,000

## ALCOHOL

13.5%

PROPERTIES	Volcanic soil; sandy, rich in minerals
AGE	Between 20 and 100 years
ALTITUDE	Between 650 m and 800 m above sea level
AREA	A selection from 19 ha
EXPOSURE	Northern slopes of Mt. Etna
PLANT DENSITY	5,500 vines per ha
TRAINING SYSTEM	<i>Alberello</i> and "modified" <i>alberello</i> on espaliers.
YIELD/HA	5,000 kilos
HARVEST PERIOD	Second half of October
HARVESTING	Manual
FERMENTATION VESSELS	Stainless steel tanks and small open vats
FERMENTATION TEMPERATURE	28°C-30°C
LENGTH OF FERMENTATION	10 days, using indigenous yeasts.
TIME OF MACERATION ON THE SKINS	10 days
MALOLACTIC FERMENTATION	In the spring; spontaneous, in <i>barriques</i>
CONTAINERS FOR MATURATION	2,600 lt. Slavonian oak casks and concrete tanks.
LENGTH OF MATURATION	12 months
MATURATION IN BOTTLE	Minimum 6 months

