



Fendo di Mezzo

Etna Rosso D.O.C.

VARIETIES

NERELLO MASCALESE, with a small percentage of NERELLO CAPPUCCIO

PRODUCTION ZONE

Contrada Feudo di Mezzo (Castiglione di Sicilia)

CRU

Feudo di Mezzo

NUMBER OF BOTTLES

2,200

ALCOHOL

14%

PROPERTIES	Volcanic soil; sandy, rich in minerals
AGE	80-100 years
ALTITUDE	670 m above sea level
AREA	A selection from 0.76 ha
EXPOSURE	Northern slopes of Mt. Etna
PLANT DENSITY	4,500 vines per ha
TRAINING SYSTEM	<i>Alberello</i>
YIELD/HA	2,000 kilos
HARVEST PERIOD	Second half of October
HARVESTING	Manual
FERMENTATION:	Performed spontaneously
by the yeasts naturally present on the grapes.	
FERMENTATION TEMPERATURE	28°C-30°C
TIME OF MACERATION ON THE SKINS	15 days
MALOLACTIC FERMENTATION	In the spring; spontaneous
CONTAINERS FOR MATURATION	10 hl casks and used <i>tonneaux</i>
LENGTH OF MATURATION	18 months
MATURATION IN BOTTLE	Minimum 6 months

