



Piano delle Colombe

Etna Rosso D.O.C.

VARIETY

NERELLO MASCALESE

PRODUCTION AREA

Contrada San Lorenzo (Randazzo)

CRU

San Lorenzo

NUMBER OF BOTTLES

750

ALCOHOLIC GRADE

14,5%

PROPERTIES	Volcanic soil, sandy, rich in minerals
AGE	Over 80 years
ALTITUDE	750m above sea level
SURFACE AREA	Selection of 0.70ha
EXPOSURE	Northern slopes of Etna
PLANTING DENSITY	5500 vines per ha
TREATMENT SYSTEM	“Modified alberello” espalier
YIELD/HA	20q
HARVEST TIME	Last week of October
HAVING METHOD	Manual
FERMENTATION CONTAINERS	Open vats
FERMENTATION TEMPERATURE	28°C-30°C
FERMENTATION DURATION	Approximately 10 days, with indigenous yeasts
TIME OF MACERATION ON THE SKINS	18 days
MALOLACTIC FERMENTATION	In spring, spontaneous
AGEING CONTAINERS	A 500-liter oak tonneaux and a second passage barrique
AGEING DURATION	18 months
AGEING IN BOTTLE	Minimum 12 months

