



San Lorenzo

Etna Rosso D.O.C.

VARIETIES

NERELLO MASCALESE
with small percentages of
NERELLO CAPPUCCIO

PRODUCTION ZONE

Contrada San Lorenzo (Randazzo)

CRU

San Lorenzo

NUMBER OF BOTTLES

4000

ALCOHOLIC GRADE

14%

PROPERTIES	Volcanic soil, sandy, rich in minerals
AGE	From 70 to over 100 years
ALTITUDE	From 750m to 780m above sea level
SURFACE AREA	Selection of 7.48ha
EXPOSURE	Northern slopes of Etna
PLANT DENSITY	4500 vines per ha
TRAINING SYSTEM	alberello and "alberello modified" with espalier
YIELD/HA	30q
VINTAGE TIME	Last week of October
HARVEST METHOD	Manual
FERMENTATION	carried out spontaneously by the yeasts naturally present on the grapes
FERMENTATION TEMPERATURES	28°C-30°C
MACERATION TIME ON THE SKINS	15 days
MALOLACTIC FERMENTATION	In spring, spontaneous
MALOLACTIC FERMENTATION	No
AGEING CONTAINERS	2600lt oak barrels, second passage
AGEING DURATION	18 months
AGEING IN BOTTLE	Minimum 6 months

