

GENERAZIONE ALESSANDRO

CROCEFERRO ETNA ROSSO DOC

From the Nerello Mascalese vineyard in Contrada Piano Filici, Croceferro was born. It is the expression of the characteristics of the volcano of great freshness and drinkability.

TECHNICAL SHEET

Denomination: Etna Rosso DOC
Variety: Nerello Mascalese 100%
Type of soil: volcanic sand with a good presence of red pumice
Altitude: 640 metres above sea level
Year of planting: 2016
Production area: North-East side, municipality of Castiglione di Sicilia in Contrada Piano Filici
Training system: espalier trained with spurred cordon
Density of vines: 5.600
Yield per hectare: 60 quintals
Harvest period: second ten days of October
Crushing: grapes harvested manually in small boxes in the early hours of the morning. Destemmed and softly pressed
Alcoholic fermentation: about 12 days in steel truncated cone vats with daily cap breakages carried out by punching down
Ageing: 12 months in French oak tonneaux, 30% of the mass refines in steel tanks
Ageing in bottle: at least 6 months at a constant temperature (18°C).

ORGANOLEPTIC CHARACTERISTICS

Colour: light and bright ruby red
Aroma: elegant floral notes of geranium and rosehip intermingle with delicate hints of strawberry and pomegranate, with a final nuance that recalls pleasant brackish notes
Taste: the well-balanced sip alternates vibrant sensations with softer perceptions, giving the palate a sense of ethereal lightness enlivened by a finish that brings back juicy pomegranate notes

