

GENERAZIONE ALESSANDRO

CROCEFERRO

ETNA ROSSO DOC

Croceferro finds its origin in our Nerello Mascalese vineyards growing on the north-eastern side of the volcano. It is the expression of the volcano's characteristics, with great freshness and drinkability.

TECHNICAL SHEET

Appellation: Etna Rosso Doc

Grape variety: Nerello Mascalese 100%

Production area: north-eastern slope, municipality of Castiglione di Sicilia and Linguaglossa

Harvest period: mid-October

Crushing: hand harvested grapes put in small crates in the early morning, then destemmed and pressed softly

Alcoholic fermentation: about 12 days in truncated cone steel vats with daily cap rupture by punching down

Maturation: 12 months in French oak tonneau barrels, with 30% of the mass refining in steel tanks

Bottle ageing: at least 6 months at steady temperature (18°C)

ORGANOLEPTIC FEATURES

Colour: pale and bright ruby red

Aroma: elegant floral notes of geranium and rosehip intermingle with delicate hints of strawberry and pomegranate, with a finish characterised by a pleasant brackish note

Taste: the well-balanced sip alternates a vibrant mouthfeel with a softer one, imparting the palate with a sense of ethereal lightness, enlivened by a finish that resembles juicy pomegranate notes

