



# SCILIO

~ Etna wines since 1815 ~



## 1815 ETNA ROSSO



**Designation:** Etna Red DOC. Organic Wine.

**Production zone:** On North-eastern side of mount Etna, in the Domain Valle Galfina, Linguaglossa (Catania).

**Climate:** Typical of Etna area ,with notable difference in temperatures between day and night.

**Terrain:** Volcanic soil, rich in minerals.

**Altitude:** 650 m a.s.l.

**Grape varieties:** Nerello Mascalese 90% - Nerello Mantellato 10%.

**Grape yield:** 3500 kg/Ha.

**Average age of vines:** 65 years old.

**Vinification technique:** Long maceration, temperature controlled fermentation with indigenous yeast.

**Maturation:** 10-12 months in oak barrels.

**Refinement:** In bottles for 24 months.

**Colour:** Brilliant ruby red.

**Sensorial Characteristics:** Intricate and intense hints of fruit and spice.

**Taste:** Dry, warm, robust but soft.

**Alcoholic grade:** 14,5% Vol.

**Recommended with:** Red meat, roasts, game and mature cheeses.

**Recommended serving temperature:** 18-20 °C.

**Note:** this wine is made with a careful selection of grapes from the old vineyards that surround the cellar founded in 1815, where the carved lava stone commemorates the first vintage.