



## ETNA ROSSO 2018

Etna DOC

THE CURATOLO ARINI SELECTION



### 2018 Vintage

Light rains in mid-summer, followed by a not excessively warm August and regular temperatures kept the grapes in excellent condition until harvest. This made the wine slightly less alcoholic compared to the previous years, but fresher and more elegant. Manual harvesting in crates between October 18th and 20th.

### The vineyard

The vineyard is located in Castiglione di Sicilia on the northern side of Mount Etna, in contrada Passopisciaro at an altitude of 750 mt. s.l. Vines are planted east, following the vertical trellis system, on volcanic soil rich in stones and rocks. Training with spurred cordon (1 cordon, 5 spurs) on trellis 80 cm tall and a plant density of 6,000 plants per hectare.

### Winemaking

15-day alcoholic fermentation at 25° C followed by malolactic fermentation in wood. Ageing in oak casks of 20 hl and French tonneaux of 5hl and it lasts for 2 years.

### Grapes

Nerello Mascalese

### Colour

Ruby red with bright highlights

### Scent

Elegant red fruits, cherry and currant, floral hints of violet and a spicy finish of vanilla and sandal wood

### Taste

Structured, with evident tannins but not invasive and with a mineral hint: a long and complex finish of ripe red fruits

### Pairings

Grilled meat, game meat or wild mushroom risotto

### Serving Temperature

16°-18° C

### Closure

Diam. 10

### Technical Data

Alc: 13.78 TA: 5.70 RS: 0.27  
PH: 3.76