

#### Barone Beneventano della Corte

# **Etna Rosso**



Service Temperature: 16°-18°

#### Soil & Microarea

- Volcanic Sandy
- Rich in minerals and microorganisms
- Draining water
- 700-800 above sea level
- Sud-Est side of Etna
- Southern exposure
- Sea winds influence
- Contrada (cru): Mt. Ilice (Salto del Corvo) and Carpene

#### **Grapes**

- Nerello Mascalese 80%
- Nerello Cappuccio 20%

### **Aging**

1 year aging on wood barrels: 50% Tonneaux of Chestnut and 50% barrique of French Oak.

1 year steel tank.

## **Tasting Note**

Color: ruby red

Nose: Violet, cherry, spicy and undergrowth notes

Taste: Balanced and harmonious between

freshness and complexity

#### Viticultur

Growing System: Alberello Etneo (Bush trained

vine)

Distance between plants: 1 metro x 1 metro Type of work: 100% Manual hand work

We cultivate in respect of nature with low use of  $% \left( 1\right) =\left( 1\right) \left( 1\right) \left($ 

chemicals in the vineyard and in the cellar