



MONTELEONE



Appellation:

Etna Rosso Doc

Soil, Altitude and Location

Volcanic, with medium presence of skeleton, mainly sandy with small percentages of clay with limestone because the closeness to river Alcantara. The vineyard is located in the Northern slope of the Volcano, at an altitude of 500 metres above sea level.

Year of implantation:

1935

Training system:

Etnean Alberello (bush-tree)

Variety:

Nerello Mascalese, small percentage of Nerello Cappuccio and Alicante

Yield:

40 q.li/hectare

Harvest and Fermentation

Manual harvest in the early morning and delivery to the cellar in 10 kg boxes.

After the destemming, grapes ferment in small tanks with selected yeast under uncontrolled temperature. During maceration, which lasts 10-12 days, daily breaking up of the marc are carried out by manual punching down. After the racking, malolactic fermentation is carried out in 700 and 500 liter oak tonneaux with indigenous lactic bacteria.

Aging:

It ages for 18 months in 700 and 500 liter tonneaux, with low toasting and in bottle for 12 more months before the release.

