



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:

1970

Training system:

Counter-espalier system and pruned in spurred cordon.

Variety:

Nerello Mascalese, small percentage of Nerello Cappuccio.

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 conic steel tanks with selected yeast at 23 °C. During maceration, which lasts 10-12 days, daily breaking up of the marc are carried out by punching down. After the racking, malolactic fermentation is carried out partly in oak tonneaux and partly in steel tanks with indigenous lactic bacteria.

Aging:

It ages for 18 months, in 500 and 700 liter tonneaux , and then other 6 months in bottle before the release.

