

## **ETNA ROSSO DOC ROSSO DI LAURA 2015**

### Type of wine

red

### Denomination

ETNA ROSSO DOC

### Area of production

Etna

### Terroir

Volcanic soil at 650 mt above sea level (Contrada Verzella)

### Grapes

80% Nerello Mascalese 20% Nerello Cappuccio

### Vineyards

Etna's typical small tree at a density of 9,000 plants per hectare

### Harvest

harvest is made by hand in October

### Vinification

Fermentation is made at controlled temperature in French oak tronco-conic vats.  
The ageing of the wine lasts 13 months in 500 lt French oak tonneaux

### Ageing in bottles

12 months

### Tasting notes

“The colour is a bright ruby red with clear edges. The bouquet is full of typical smells: pot-pourry of red and dried fruits, where raspberry and cherry jump out of the glass, followed by Asian spices, aromatic herbs, graphite and salty sea notes. The taste embraces the mouth totally, with a long persistence, supported by good tannins and salty sea notes. The balance makes this wine elegant and ready to drink. Long lasting end.”  
*(Daniela Scrobogna F.I.S.)*

### Pairings

Seasoned cheese, cold cuts, red meat

### Alcohol content

14%

### Size

75 cl