

Aithòs



- Denomination: Etna Rosso DOC (Red)
- Production Zone: Etna
- Climate: hilly characterised by strong day/night thermal excursions.
- Land: volcanic, rich in minerals.
- Fermentation: thermal conditioning.
- Altitude: 730/750 m above sea level.
- Grape variety: 100% Nerello Mascalese
- Production Yield: 40/50 hl/hectare.
- Wine-making techniques: in red with controlled maceration.
- Aging: in medium-sized wooden barrels of the finest quality.
- Refinement: in bottles for circa 5/8 months.
- Colour: cherry red
- Scent: harmonious red berry aroma reminiscent of blackberries, blueberries and raspberries.
- Taste: excellent taste; complex, full-bodied, perfectly tannic and long at the same time.
- Alcohol content: 13.5° - 14°
- Pairing: it goes well with any kind of meat dish, and especially with semi-aged and aged cheese.
- Serving temperature: 18/20° C
- Storage: in cold cellar at temperature of 15/16° C

Awards

- "Douja D'Or" 40th National Wine Competition 2012 - Etna Rosso DOC 2008
- "Grand Prix Chroniqueurs Gastronomiques" 18th Monte-Carlo Gastronomy Fair 2013 - Etna Rosso 2008
- The Wine Hunter Award 2018 - Red Medal (88 - 89,9)
- Aithòs 2010