

Aspide



- 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.
- Refinement: in bottles for circa 2/4 months.
- Colour: ruby red.
- Scent: clear fruity aroma reminiscent of ripe marasca cherries.
- Taste: a good personality; with a fresh, rounded and pleasant taste.
- Alcohol content: 13° - 13.5°
- Pairing: grilled meat, game and strong meat sauces.
- Serving temperature: 18/20° C
- Storage: in cold cellar at temperature of 15/16° C

Awards

- "Douja D'Or" 38th National Wine Competition 2010 - Etna Rosso DOC 2007
- Silver Medal of Concours Mondial Bruxelles 2013 - Etna Rosso DOC 2007
- "Grand Prix Chroniqueurs Gastronomiques" 18th Monte-Carlo Gastronomy Fair 2013 - Etna Rosso DOC 2007