



DAVIDE FREGONESE

ETNA ROSSO DOP

GRAPES VARIETY: Nerello Mascalese (with small percentages of other native varieties)

PLANTING YEAR: 1975

PRODUCTION: 3.000 bottles

FIRST VINTAGE: 2021

ALCOHOL: 13,0 % vol.

VINEYARD

LOCATION: Montedolce, Solicchiata

SOIL: volcanic

ALTITUDE: 730-750 m a.s.l.

EXPOSURE: northern, north-eastern

TRAINING SYSTEM: Espalier

PRUNING METHOD: double Guyot tipped, two-dimensional “alberello”

HARVEST TIME: middle of October

VINIFICATION

FERMENTATION: in steel tanks about 10 days. Daily pumping over and a déléstage at half way point.

AGING: in stainless still tanks.

PAIRING

Wellington fillet, mushroom soup with fried bread (Serving temp.: 14° C - 16° C).

TASTING NOTES

Intense and vinous, with notes of ripe fruit and Mediterranean scrub. Juicy, with polished tannins and bright acidity. Savory and persistent on the finish.

