



DAVIDE FREGONESE

ETNA ROSSO DOP RISERVA

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

PLANTING YEAR: 1975

PRODUCTION: 3.200 bottles

FIRST VINTAGE: 2014

ALCOHOL: 13,0 % vol.

VINEYARD

LOCATION: Montedolce, Solicchiata

SOIL: volcanic sands

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

EXPOSURE: northern, north-eastern

TRAINING SYSTEM: Espalier

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

HARVEST TIME: end of October

VINIFICATION

FERMENTATION: in steel tanks about 10 days.

Daily pumping over and a déléstage at half way point.

AGING: at least 48 months, of which 12 months in tonneaux and large french oak barrels.

PAIRINGS

Wellington fillet, mushroom soup with fried bread
(Serving temp.: 16° C - 17° C).

TASTING NOTES

Succulent and progressive, delicate tannins and lively acidity.
The finish is strong and savoury.

