Graci

Technical Information

Wine Name: Etna Rosso
DOC Vintage: 2013
Size: 750ml
Apellation: Etna Rosso DOC
Blend: Nerello Mascalese
Origin of Grapes: Etna

Size of Vineyard: 16 HA
Treatments in Vineyard: Bordeaux Mixture
Farming Techniques: Natural
Date of Harvest: Late October
Method of Harvest: Hand harvested (manual)
Method of Pressing: Hydrolic press
Length of maceration: 14 days
Fermentation Vessel: Tino
Malolactic Fermentation: Natural
Period of Contact with Fine Lees: 12 months
Yeasts: Natural
Vinification Method: In big vertical barrel (*Tino*) without temperature control
Filtration and Fining Methods: Unfiltered
Alcohol: 13.5%
Residual Sugar: 2g/L
Size of Barrels: 42 HL - no new barrels
Time in Bottle Before Release: 1 month
Bottles Produced: 29,000