

FISCHETTI

MUSCAMENTO - ETNA RED

D.O.C. 2011

TYPOLOGY: Etna Red - D.O.C.

VINTAGE: 2011.

PRODUCTION AREA: Castiglione di Sicilia - Rovittello
- District Moscamento.

ALTITUDE AND EXPOSITION: 650m a.m.s.l.
on the North-Eastern side of Mount Etna.

CLIMATE: High hills, characterized by a large temperature range.

SOIL TYPE: Volcanic soil, mainly sandy, rich in organic substances.

TRAINING SYSTEM: Traditional bush-trained, with planting pattern 1,25:1,25.

PLANTING PER HECTARE: 8000.

GRAPES: Nerello Mascalese 80%, Nerello Cappuccio 20%.

AVERAGE AGE OF VINES: 80 years, with the presence of vines
over a hundred years old.

BOTTLES PRODUCED: 5200.

HARVEST: Manual, around the middle of October.

VINIFICATION: In stainless steel, with temperature control
and with a maceration of 7-10 days.

AGEING: French oak barrels of third and fourth passage. 12 months in contact
with the fine lees and 3 months in bottle. Not subject to clarification and filtration
to preserve the natural features of the wine itself.

ALCOHOL CONTENT: 13,5%.

ORGANOLEPTIC PROPERTIES: Ruby red color, with a fruity bouquet
and with sweet and spicy notes of wild berries.

Balanced, fresh, soft, slightly tannic and persistent.

IDEAL SERVICE TEMPERATURE: 16°-18° C.

RECOMMENDED PAIRINGS: Meat courses and spicy foods; mature cheese.



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