

RESECA

DOC Etna Rosso

TECHNICAL
SHEET



ORGANOLEPTIC
PROPERTIES

Appellation:

DOC Etna Rosso

Region:

Northern slope of Etna in the commune of Randazzo

Vineyards:

Vigna Poggio stretches for about 2 hectares in Monte La Guardia, a fraction of the commune of Randazzo located on the northern slope of Etna. The vines, according to Alberello training system supported by the characteristic chestnut pole, are a hundred-year-old and they have a plant density of 10.000 vines per hectare. They are cultivated on lava terraces in a fascinating place surrounded by a chestnut forest of rare beauty.

Vine training system:

traditional system from Etna, organic, without irrigation

Altitude:

800 m a.s.l.

Climate:

windy and cool climate

Type of soil:

volcanic

Variety:

Nerello mascalese 100%

Plant density:

10.000 vines per hectare

Yield per Hectare:

60 quintals

Vinification:

Grapes, harvested between the first and the second week of October, start fermentation into red wine through a long maceration on their skins.

Maturation: After the malolactic, the wine is poured in small tonneaux made of French oak, capacity 500L, where it remains for about two years.

Aging:

In bottle for at least two years

Colour: pale ruby red

Nose: spicy, floral, balsamic

Palate: dry and mineral taste, an intense tannic character

Serving temperature: 18°C

Matching: excellent with red meat, legumes and little seasoned cheese

Storage: horizontal in a cool place at a constant temperature not exceeding 18°C

Aging capacity: its characteristics remain unchanged for a long time in bottle before becoming more austere and mature.