

Theresa Eccher

ETNA ROS

2011



ALTERO Etna DOC Rosso "Prephylloxera"





neXperience

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Scan For

Grape Variety	Nerello Mascalese (98%), Nerello Cappuccio (2%)
Vineyard Location	Contrada Pontale Palino, Solicchiata di Castiglione di Sicilia, 800 m. a.s.l.
Soil	Lava (lava flow of 1881)
Training System	Alberate
Vine Density	6,500 plants/ha
Yield Per Hectare	2,500 kg/ha
Vineyards Size	7 hectares overall total
Annual Production	870
Harvest	Second half of October, manual, in 20 kilos crates
Vinification	Gentle destemming and maceration with skin contact. Fermentation at controlled temperature with constant pumping of must over grapes and wine pressing. Malolactic fermentation triggered by native yeasts
Aging	About 40 months in large french oak casks then at least 6 months in bottle
Alcohol Vol	14.5%
Color	Intense ruby
Aroma	Intense, little red fruits, tobacco, cherry with a balsamic note
Taste	Extremely elegant, complex, balanced, fresh
Food Pairing	Best served with red meats, mature cheeses, food with intense taste
Serving Temperature	18°-20° C / 64° - 68°
Type Of Cork	Natural cork
Bottle Size (L)	0.75