



Theresa Eccher
rare and precious wines from Volcano Etna



vinwine brands

ER Etna DOC Rosso



Grape Variety Nerello Mascalese (80%), Nerello Cappuccio (20%)

Vineyard Location Contrada Muganazza, Solicchiata di Castiglione di Sicilia, 800 m. a.s.l.

Soil Lava (lava flow of 1953)

Training System Spurred cordon

Vine Density 5,700 plants/ha

Yield Per Hectare 8,000 kg/ha

Vineyards Size 7 hectares overall total

Annual Production 9,700

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 30 months in used french oak barrels then at least 6 months in bottle

Alcohol Vol 14.0%

Color Intense ruby

Aroma Intense, little red fruits, cherry, leather with a balsamic note

Taste Elegant, balanced, fresh, long lasting

Food Pairing Best served with red meats, cheese, salami, food with intense taste

Serving Temperature 18°-20° C / 64°- 68°

Type Of Cork Natural cork

Bottle Size (L) 0.75

