



Theresa Eccher
rare and precious wines from Volcano Etna



vinwine brands

PASSIONE Etna DOC Rosso



Grape Variety Nerello Mascalese (85%), Nerello Cappuccio (15%)

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

Soil Lava (lava flow of 1953)

Training System Spurred cordon

Vine Density 6,500 plants/ha

Yield Per Hectare 8,000 kg/ha

Vineyards Size 7 hectares overall total

Annual Production 6,000

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 12 months in steel tanks then at least 6 months in bottle

Alcohol Vol 14.0%

Color Intense ruby

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

Taste 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

