

# ETNA ROSSO RISERVA ZOTTORINOTO



COTTANERA



*The Etna Rosso Riserva Zottorinoto is made from 100% Nerello Mascalese from the estate's oldest (over 60 years) vines, located in the Zottorinoto Cru at incredible altitudes of over 2,500 feet. In this exceptional wine, the grapes express their deepest character with floral notes and Mediterranean herbs interwoven with red fruits (blueberries, raspberries and blackberries) and spicy vanilla and black tea. A velvety palate is balanced by the noble tannins. This is a wine for the most special of occasions.*

<b>Classification:</b>	Etna DOC Rosso Riserva
<b>Variety:</b>	100% Nerello Mascalese
<b>Number of bottles:</b>	1,978
<b>Production area:</b>	Contrada Zottorinoto, Castiglione di Sicilia
<b>Altitude:</b>	750-800 meters (2,460-2,624 feet) a.s.l.
<b>Average age of vines:</b>	60 years
<b>Yield:</b>	4,000 kg/ha
<b>Training system:</b>	espalier-gobelet
<b>Vine density:</b>	6,600 -10,000 plants/ha
<b>Vinification:</b>	gentle destemming and temperature-controlled (28°C /82°F) maceration on the skins for about 30 days. Temperature-controlled fermentation (26-28°C/78-82°F), with constant pump-overs and pressing. Malolactic fermentation in French oak barrels.
<b>Refining:</b>	24 months in French oak barrels followed by 24 months in bottle
<b>Alcohol:</b>	14% vol.
<b>pH:</b>	3.63
<b>Total acidity:</b>	5 g/L
<b>Soil type:</b>	lava-alluvial
<b>Time of harvest:</b>	last week in October
<b>Harvesting:</b>	manual, with small crates