



# Firriato

## Sabbie dell Etna

### Rosso



**Varietal:** Nerello Mascalese and Nerello Cappuccio

**Alcohol %:** 13.8

**Appellation:** D.O.C. Etna

**Ph:** 3.25gr / liter

**Soil:** Loamy –sandy of volcanic origin, highly draining.

**Residual Sugar:** gr / liter

**Acidity:** 5.91 gr / liter

**Altitude:** 550 to 700 m a.s.l

**Exposure:** North area side of the volcano.

**Tasting Notes:** Powerful with distinct hints of yellow flowers like mimosa and broom exalting fruity aromas of white peaches and ripe pears. On the palate it is a wine of great breadth; the taste is full and rich in texture with a lingering saltiness. Its lasting freshness and fragrance fill the mouth creating a unique experience that only the varietal vocation of its blend can give.

**Vinification:** The vinification carried out uncontrolled-temperature steel tanks in accordance to red wines tradition.

**Aging:** 6 months in the bottle

**Food Pairing:** Pair magnificently with fresh tomato sauces. Work well with more complex and earthy pasta sauces.

**Accolades**

2019 **93** pts James Suckling



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