



AMMURA ETNA ROSSO DOC 2023

ALCOHOL: 13,5 %

SUGAR: 0,7 g/L

TOTAL ACIDITY: 5,40 g/L

Ph: 3,52

TOTAL EXTRACT:
29,4 g/L

GRAPES

Nerello Mascalese 100%

VINTAGE 2023

The 2023 vintage, balanced and favourable, enhanced the character of the Etna terroir. A mild winter and a rainy spring ensured harmonious vine growth, while a warm summer, moderated by significant day-night temperature variations, allowed for optimal grape ripening. The harvest, carried out under ideal conditions with controlled yields, resulted in wines of great personality, characterised by freshness, elegance, and mineral complexity.

ORIGIN

Production Area: Municipality of Linguaglossa (CT), Alboretto - Chiuse del Signore districts, northeast slope, vineyard altitude 650 meters above sea level.

Vineyard: Nerello Mascalese, an indigenous variety grown in espalier training with a density of 4,200 plants per hectare, trained using the spur cordon system, with a yield rarely exceeding 60 quintals per hectare. Average vineyard age: 20 years, with two small plots of ancient vines.

HARVEST

Hand harvesting of the grape clusters in small 15 kg baskets during the third week of October. The freshly picked grapes are immediately transported in their crates to the nearby winery for prompt processing.

VINIFICATION AND AGEING

Destemming of the grapes and maceration in stainless steel tanks, with fermentation at a controlled temperature between 18°C and 22°C for 12-15 days. During fermentation, daily cap wetting is performed. After the completion of alcoholic fermentation, the wine is racked, and the pomace is gently pressed. Malolactic fermentation occurs naturally. Aged for 6 months in stainless steel tanks and 12 months in 20-hectoliter oak barrels.

BOTTLES

10,300

TASTING NOTES

Color: Bright ruby red with garnet reflections.

Nose: A complex bouquet with aromas of ripe wild berries, cherry, and pomegranate, enriched by hints of black pepper, sweet tobacco, and a subtle smoky note of volcanic stone.

Palate: Elegant and harmonious, with silky tannins and a lively acidity that enhances freshness and persistence.

PAIRING SUGGESTIONS

Perfect Pairings: Pairs perfectly with grilled white and red meats, pork and lamb roasts. It also complements rich first courses such as Pasta alla Norma or mushroom risotto. Excellent with aged cheeses and traditional Sicilian dishes like caponata or sausage with wild fennel.