



## LIUNI

### ETNA ROSSO DOC 2022

Contrada Alboretto – Chiuse del Signore

ALCOHOL: 13,5 %

SUGAR: 0 g/L

TOTAL ACIDITY: 5,15 g/L

Ph: 3,55

TOTAL EXTRACT

27,12 g/L

### GRAPES

Nerello Mascalese 100%

### VINTAGE 2022

The 2022 vintage, balanced and favourable, highlighted the character of the Etna territory. A mild winter and a rainy spring ensured harmonious vine growth, while the warm summer, tempered by significant diurnal temperature shifts, allowed ideal grape ripening. The harvest took place under optimal conditions, with low yields and excellent fruit quality, resulting in wines distinguished by freshness, elegance, and mineral complexity.

### ORIGIN

Production Area: Municipality of Linguaglossa (CT), Contrada Alboretto – Chiuse del Signore, north-east slope, 650 meters above sea level.

Vineyard: Nerello Mascalese trained in spurred cordon, 4,200 vines/ha. Yield does not exceed 60 q/ha.

Average vine age: 20 years, with two small parcels of older vines.

### HARVEST

Manual harvest in small 15 kg crates during the second/third decade of October. Grapes are sourced from the "Contrada" (parcel) Alboretto – Chiuse del Signore.

Once picked, the fruit is transported immediately to the nearby winery for processing.

### VINIFICATION AND AGEING

Destemming and maceration in stainless-steel tanks with temperature-controlled fermentation between 18–22°C for 12–15 days. Daily pump-overs are performed during fermentation. At the end of alcoholic fermentation, the wine is racked and the pomace is gently pressed. Malolactic fermentation occurs naturally. Ageing: 6 months in stainless steel and 24 months in 20 hl oak casks, followed by a minimum of 6 months of bottle ageing.

### BOTTLES

2.500

### TASTING NOTES

Bright ruby red with subtle garnet nuances. The nose is refined and layered, offering aromas of fresh cherry, pomegranate, and red berries, complemented by distinctive Etna notes of volcanic ash, Mediterranean herbs, and gentle dark spices. The palate is elegant, energetic, and harmonious, supported by silky tannins and vibrant acidity that provides length and precision. The finish is clean and persistent, with a returning note of ripe red fruit.

### PAIRING SUGGESTIONS

Excellent with grilled white and red meats, roasted lamb and pork, braised rabbit, and structured first courses. Also ideal with mushroom risotto, caponata, fennel sausage, and medium-aged cheeses.