



ETNEIDE

ETNA ROSSO 2017



For over 150 years, the Pennisi family has been cultivating the soils of Mount Etna. The vineyards, located in the region of Castiglione di Sicilia, an area where the cultivation of the vine has ancient origins. The vineyards are perfectly situated along the side of the Mount Etna volcano, where the mineral-rich soil allows the vines to slowly grow and are kissed by the hot Sicilian sun. These conditions lead to the growth of superb grapes which produce the finest wines.

Every bottle tells a rich story of the vineyards, harvests, fatigue, and the hands dirtied with soil and determination. The winery is family run, passed down through generations. The vines are cultivated following the traditional techniques, that respect the environment and the natural development of the plants and fruits.

Crafted from flavorful Nerello Mascalese grapes, this wine radiates strength and intensity. and boasts a ruby red color tending towards garnet. The flavor profile has notes of blackberry and wild currant, hints of black pepper and vanilla, and at its core a volcanic minerality. Despite the challenges of the 2017 season including drought and elevated temperatures throughout Italy, the winemakers expertise shone in their ability to produce an exceptional vintage with intense flavor and structure. Its freshness and tannicity is typical of the Etna red wines, and its strong and persistent taste expresses the resilience of the sun-kissed land.



Vineyard & Winemaking Details

APPELLATION	Verzella and Chiappemacine
VINEYARD	Castiglione di Sicilia
VARIETAL	100% Nerello Mascalese
ALCOHOL	14%
VINE AGE	10-40 Years
HARVEST DATE	October 2017
BARREL AGING	12-18 months in oak barrels
FERMENTATION	Malolactic for 12 days in steel tanks
ELEVATION	580 meters