

## RAMPANTE Etna Rosso



**Classification :** DOC

**Production area:** *Contrada Rampante*,  
Solichhiata. Northern Slopes of Mount Etna.

**Altitude:** 850 m.a.s.l.

**Grape variety :** Nerello Mascalese

**Soil:** Sandy and rich in volcanic rock

**Cultivation system:** “Sapling” shape tree from  
pre-phylloxera vines, 80 – 90 years old

**Harvest:** Second decade of October

**Vinification:** Grapes are harvested by hand, left  
to macerate on the skins for 18 days, soft  
pressed.

**Ageing:** 14 month in fine grain oak barrels, light  
toast. Natural malolactic fermentation

**Alcohol content:** 15% vol.