



AZIENDA VITIVINICOLA
AL-CANTÀRA

lu veru piaciri

Etna Doc Red



2021 91/100
2020 90/100
2019 92/100
2016 90/100
2015 88/100
2014 90/100

Wine Spectator

2022 88/100
2018 86/100
2015 89/100

WINE ENTHUSIAST

2018 89/100
2017 88/100
2015 88/100

**JAMES
SUCKLING
.COM**

2022 92/100
2021 91/100

Decanter

2015 bronze
2014 bronze



CLASSIFICATION: DOC Etna Red

GRAPE VARIETY: 100% Nerello Mascalese

VINEYARD AREA: approximately 3 hectares

PRODUCTION MUNICIPALITY: Randazzo (CT)

VINEYARD DENSITY: 6,000 vines per hectare

ALTITUDE: 620 meters above sea level

SOIL TYPE: Volcanic, rich in minerals and skeleton

VINEYARD PLANTING: 2005

TREACHING SYSTEM: double spurred cordon

AVERAGE YIELD: 70/80 quintals per hectare

FERTILIZATION: organic - green manure

VINIFICATION: in red and maceration for up to approximately 28 days

MALOLACTIC: spontaneous following alcoholic fermentation

AGEING: 12 months in barriques, tonneaux and French oak barrels, 12 months in stainless steel, 12 months in bottle

PRODUCTION: 20,000 bottles

FIRST VINTAGE: 2008

ALCOHOL CONTENT: 13 - 14% vol.

AGING CAPACITY IN BOTTLE: 8-10 years

TASTING NOTES: It presents a fresh bouquet that opens to citrus notes of grapefruit peel and fruity hints of blackcurrant. At the heart of its aromatic profile lies the sweetness of vineyard peach, accompanied by a range of red fruits such as strawberries and raspberries, together with a delicate touch of orange blossom that adds freshness and complexity. On the finish, elegant notes of vanilla emerge along with a light sweetness that gently envelops the palate. The wine stands out for its complexity and for the harmonious interplay of rich, vibrant dark fruit, balanced by a touch of acidity and freshness. A captivating choice for those seeking an intriguing and refined sensory experience.

FOOD PAIRING: We can pair it with roast red meats, pasta timbales and cured meats.