



I Custodi Etna Rosso 'Aetneus'

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Vigna / Vineyard

Denominazione / Appellation: Etna Rosso.

Nome / Name: Vigna Moganazzi, centenary part.

Ettari / Hectares: 2.2 Hectars.

Quota / Altitude: 700 m / 2300 ft.

Suoli / Type of soils: Sandy, volcanic, rich in minerals, with subacid reaction..

Esposizione / Exposure: North.

Vitigni / Varieties: Nerello Mascalese, Nerello Cappuccio, Alicante and other minor varieties.

Età delle viti / Vine age: up to 150 years old.

Densità / Planting Density: 9000 vines/hectare.

Allevamento / Trellis system: Aegean alberello.

Data di vendemmia / Harvest date: First half of October.

Metodo di vendemmia / Harvest technique: Hand harvested.

Metodo agricolo / Agricultural technique: Organic, non certified.

Resa / Yield: 9000 kilograms / hectare.

Cantina / Cellar

Lieviti / Yeasts: Native yeasts.

Fermentazione alcolica / Alcoholic fermentation: 15 days, 28°C.

Fermentazione malolattica / Malolactic fermentation: Yes.

Affinamento / Élevage: 24 months in barrels and 18 months in bottle.

Chiarificazione, filtrazione / Clarification, filtration: The wine is naturally stabilized with winter low temperatures. It's slightly filtered before bottling, with 30 micron cardboard filters.

Zolfo / Sulphur: 64 mg/L total, 25 mg/L free.

Altri prodotti aggiunti? / Other products added?: None.

Produzione annua / Annual production: 1500 cases (6x750ml).

Gradazione alcolica / Alcoholic %: from 14% to 14.5%.

Tappo e bottiglia / Closure and bottle: Natural cork, 750 ml Burgundy bottle.

