

Moro

ETNA ROSSO



LOCATION

Contrada Lavina, Linguaglossa, north facing Etna



BLEND

90% Nerello mascalese, 10% Nerello cappuccio



ALCOHOL CONTENT

13,5 % Vol



APPELLATION

Etna DOC Rosso



VINE TRAINING

Spur pruning (cordon) and etna albarello, 550m above sea level



VINIFICATION

Picked by hand mid-October. Destemmed, crushed and temperature controlled fermentation for 21 days in stainless steel tank.



MATURATION

12 months aged oak, 8 months stainless steel, minimum 2 in bottle.



TASTING NOTES

Expressive and complex with intense flavours of berries, chocolate, coffee and slight leather. Soft on the palette, robust with silky tannins.



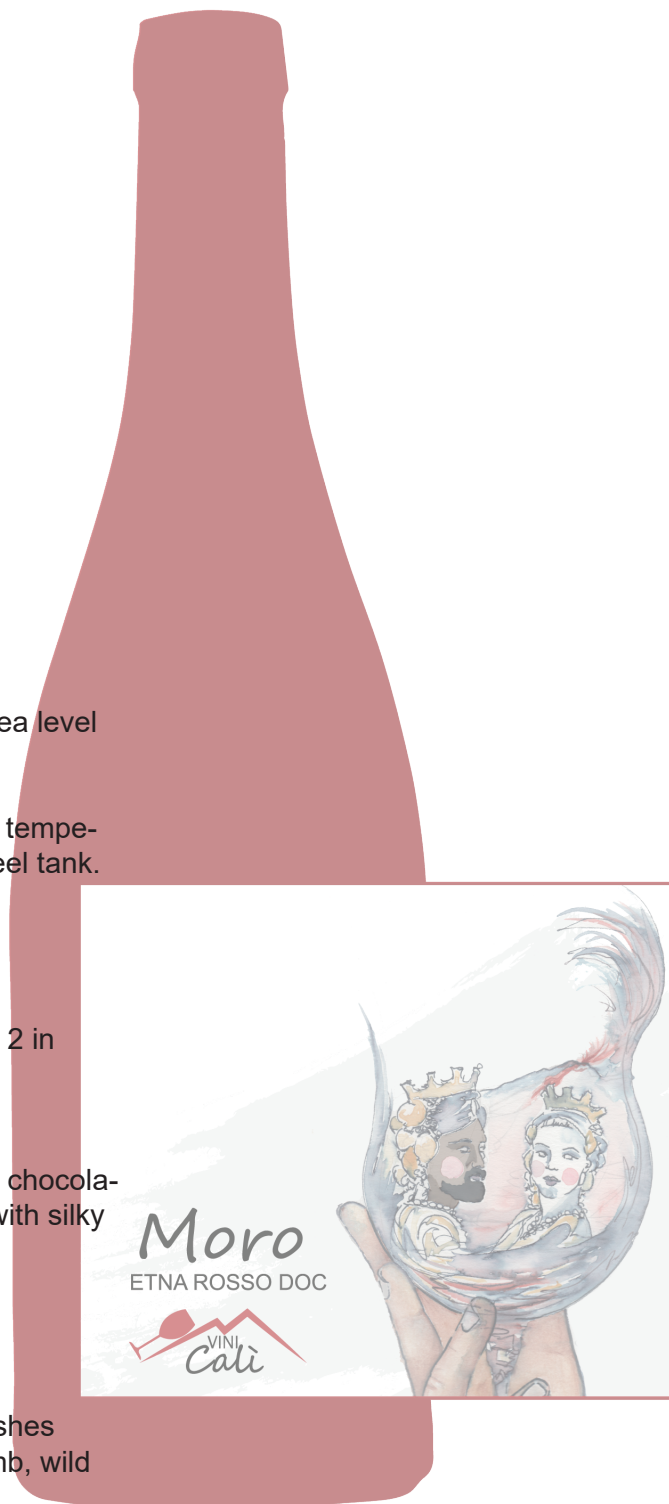
FOOD PAIRING

An elegant wine to savour, perfect for southern Italian dishes such as pasta, heartier seafood dishes, white meats, lamb, wild vegetables, soft and aged cheese.



SERVE AT

14°C



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