



VINITY
WINE COMPANY

Monterosso

Sisma – Etna Rosso

Appellation: Etna Rosso DOC

Type: Red, dry

Varietal: 100% Nerello Mascalese

The colors used for the label represent Etna: the black of the volcanic soil, the red of the lava and the white of the snow. The geographical coordinates (latitude and longitude) of the summit craters locate the epicenter of the Etna volcanic complex, the highest active volcano in Europe.

Tasting Notes

Color: Deep red

Bouquet: Scent of flowers and red berries.

Palate: Good intensity, full fruit, balanced acidity and firm tannins.

Alcohol: 13.5%.

Serving Temperature: Chilled 16/18° C (60°/64° F).

Pairing

Beef, lamb, game, hearty dishes.

Vinyard Notes

Location: 37 ° 38'57 "N 15 ° 05'39" E.

Elevation: 600 meters (1,970 feet) a.s.l.

Exposure: Southeast.

Soil: Pozzolanic type volcanic.

Vine age: Between 70 and 100 years.

Density: 9000 vines/Ha.

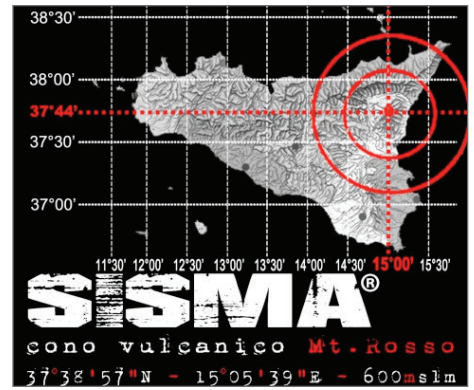
Treatments: Copper and Sulfur.

Winemaking Notes

Vinification: Stainless steel.

Aging: 1 year in the bottle.

Total production: 500 (format 750 ml)



L'Azienda Agricola Monterosso was born when three friends, Aurelio Marconi, Giovanni Ferlito and Gianluca Strano, united by love for their land joined together. Their vineyard enjoys a unique panorama ranging from the Ionian Sea to the central crater of Etna, passing through the volcanic cones of the South-East. The philosophy that inspires the work in the vineyard is simple: a return to tradition methods, a respect for nature and creative innovation. The spiritual bond that tied our ancestors to the earth inspired them to work the vines on the ancient volcanic cone. Today, the work in organic farming allows the wine to fully express the terroir of this unique place.