



# VINITY

WINE COMPANY

## Rocca Coeli Etna Rosso

**Appellation:** Etna Rosso DOC

**Style:** red, dry

**Varietal:** Nerello Mascalese.

### Tasting Notes

**Color:** Ruby red.

**Bouquet:** Aromas of smoke, flint, dark currant, rose and Mediterranean scrub.

**Taste:** Packed with elegance and mineral tension, there are layers of morello cherry, cranberry, star anise, thyme and graphite against fine tannins and crisp acidity.

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

### Pairing

Oily fish like sardines, tuna, and swordfish, sausages, meatloaf, meatballs, steaks, goat cheese, Gouda, and Jack.

### Vineyard Notes

**Vineyard Location:** Between Passopisciaro and Solicchiata (less than 2 hectares).

**Soil:** Volcanic, pozzolan/lava, ash and clay.

**Elevation:** 800 meters (2,625 feet) a.s.l.

**Vine Age:** 80-years-old

**Yield:** Less than 30 ql/ha.

### Winemaking Notes

**Harvest:** Manual

**Vinification:** Traditional fermentation with indigenous yeasts and temperature controlled process. The wine is not further filtered using only indigenous yeasts.

**Aging and Maturation:** 24 months in French oak *barrisques* (15 hl barrels) for an average period of 18 months depending on the vintage. Additional aging in bottle for an average period of 24 months before.

**Production:** About 3.000 bottles/year.



*Rocca Coeli* was founded by a desire to pursue excellence, and authentic passion for the different expressions of Sicilian terroir, Salvatore Geraci and his family recently decided to invest on a new project by buying a property on the north side of the volcano Etna. The vineyards are located at an altitude on 800 m a.s.l. and are located in Castiglione di Sicilia, the grand cru of Etna.