GROTTA DEL GELO 2021



Denominazione Origine Controllata

Nerello Mascalese and Nerello Cappuccio grapes harvested at 900 m.a.s.l. vinified to give life to a great Etna red which ages 12 months in large French oak barrels to best express the elegance of the southern side of the volcano, the restless creator of the minerality that distinguishes the typical Etna terroir and the wines of our family.

ORIGIN OF THE NAME: Etna is very rich in volcanic caves, full of wonders and spectacular galleries. Grotta del Gelo is the cave par excellence of Etna and is considered the southernmost glacier in Europe for its formation of stalactites and stalagmites. It gives its name to our Etna DOC red wine, restoring the meaning of the uniqueness of the territory and the

SICILIA

sense of a unique experience.

TASTING NOTES (30/01/2025)

COLOUR: Ruby red

Source: Elegant and distinctive. It smells of violet, strawberries but also mediterranean herbs and spices

TASTE: Meaty and mineral mounth whit a pleasant acidity and flavor

FOOD & WINE: Perfect with mountain cuisine, to try with

pappardelle with mushrooms

SERVING TEMPERATURE: 16° - 18°C

AGRONOMIC DATA

GRAPES: 80 % Nerello Mascalese and 20% Nerello Cappuccio

PRODUCTION ZONE: Etna south side. We are in Mompeluso, Nicolosi

ALTITUDE: 900 meters above sea level

TYPE OF SOIL: Volcanic matrix sands with high drainage capacity

METHOD OF CULTIVATION: Simple spurred cordon PLANTING DENSITY: 5.200 plants per hectare

YIELD PER HECTARE: 80 quintal

HARVESTING PERIOD: Second decade of October

HARVESTING METHOD: Manual

OENOLOGICAL DATA

ALCOHOL CONTENT: 13 % Vol.

SULPHITES CONCENTRATION: 80 mg/lt

VINIFICATION: Maceration on the skins for 8-12 days, then soft pressing of the grapes and aging for 12 months in 20 HL french oak

barrels

REFINEMENT IN BOTTLE: Minimun 12 months

ON THE MARKET

DISTRIBUTION: Ho.Re.Ca.

ANNUAL PRODUCTION: 16.000 bottles

BOTTLE SIZE: 75 cl

PACKAGING: 6 bottle (horizontal)

CORK: Ardeasel

