MIRANTUR ROSSO 2021

Terre Siciliane

Indicazione Geografica Protetta



The fruit of grapes irradiated by the sicilian sun that from the slopes of Etna look at the sea and marvel, this wine is obtained exclusively from native Nerello Cappuccio grapes from our family's vineyards located at 900 m.a.s.l. and whose roots are rooted in soils of volcanic origin. Among the very few pure exspressions of this variety that has been bred on the volcano for several centuries.

ORIGIN OF THE NAME: Constantly marveling in front of an imposing and mighty volcano, which gently declines its gaze towards the infinite sea; complementary and adjacent vision of a Sicilian terriroy intense and full of emotions.

FTNA

SICILIA

This is the Sicily that we want to tell in our Mirantur.

TASTING NOTES (29/01/2024)

COLOUR: Red ruby



BOUQUET: Cherry, raspberry but also strawberries and other red fruits



TASTE: Juicy and joyful on the palate. Dry, fresh tannins and balance



FOOD PAIRING: Excellent as an aperitif, it goes perfectly with the plant world. To drink even in a slightly cold summer



SERVING TEMPERATURE: 14°-16°C

AGRONOMIC DATA

GRAPES: 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: 90 guintal

HARVESTING PERIOD: Second decade of September

HARVESTING METHOD: Manual

OENOLOGICAL DATA

ALCOHOL CONTENT: 13 % Vol.

SULPHITES CONCENTRATION: 90 mg/lt

VINIFICATION: Maceration on the skins for 8 to 12 days, soft pressing of

the grapes and aging in steel tanks REFINEMENT IN BOTTLE: 3-6 months

ON THE MARKET

DISTRIBUTION: Ho.Re.Ca.

ANNUAL PRODUCTION: 30.000 bottles

BOTTLE SIZE: 75 cl

PACKAGING: 6 bottle (horizontal)

CORK: Ardeasel

