

Sommitale

ETNA RED

Denominazione di Origine Controllata



LA CONTEA

DESCRIPTION

The best Nerello Mascalese grapes, carefully cultivated in the estate vineyards and selected with great care, give life to this precious and rare wine. Terraces enjoy an excellent exposure and benefit from the influence of the volcano and the wonderful sea in front of them. Few excellent bottles that represent our highest expression of Etna Rosso.

COLOUR

Bright ruby red with hints of garnet.

BOUQUET

Recognizable notes of violets, blueberries, blood orange, black pepper and cloves. Its olfactory suggestions of flint and cinchona are evident.

TASTE

It is a dry, warm wine with a pleasant softness and velvety tannins. Balanced on the sip, the long savory persistence characterizes it on clear territorial notes.

GRAPE VARIETY

Nerello Mascalese 100%.

VOL. ALCOHOLIC %

13,5%.

SERVICE TEMPERATURE

18-20°.

FOOD PAIRINGS SUGGESTIONS

First courses with elaborate sauces, red meats, game, aged cheeses.

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Cantine La Contea -



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