

FUMANTE ETNA ROSSO DOC CAMPORÈ

TASTING NOTE



Ruby red tending to garnet with aging. Vinous bouquet with notes of cocoa and coffee given by aging in French wood oak. Harmonious, dry and sapid taste on the palate with good tannins.



PRODUCER PROFILE

Estate owned by: Andrea Madaudo
Winemaker: Andrea Madaudo
Total land under vine: 8 ha
Winery production: 60.000 bottles
Region: Sicily



VINEYARD & PRODUCTION INFO

Vineyard size: 8 ha
Soil composition: result of volcanic eruptions and accumulations of lava volcanic, sandy, mineral and body lava
Training method: alberello and contropalliera
Elevation: 750 m a.s.l.
Vines/hectare: 4.500/ha
Exposure: North side of Mount Etna
Vines age: 10 years
Harvest time: end of September/first part of October
First vintage: 2016



WINEMAKING & AGING

Varietal composition: 95% Nerello Mascalese, 5% Nerello Cappuccio
Fermentation

Container: stainless steel tanks
Length: 15 days
Temperature: 20-22 °C

Maceration

Technique: in stainless steel tanks
Length: 2 weeks

Malolactic fermentation: yes

Aging

Container: 225-500 lt barrels
Wood: french oak
Length: 12 months
In bottle: 3 months



ANALYTICAL DATA (VINTAGE 2018)

Alcohol: 13,5 %
Ph level: 3,60
Residual sugar: 0,4 g/l
Acidity: 6,1 g/l
Dry extract: 0,993 g/l



FOOD PAIRINGS

Ideal with grilled meats.

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