

The Red

The Etna Rosso “Don Michele” it’s a Sicilian wine of volcanic, mineral and fruity imprint, which matures in barrique for about 18 months.

Vright ruby red, it presents on the palate nuanced of cherries, red flowers, balsamic herbs and wild spices, which give it a warm, balanced, soft and elegant taste.



Serve in a large glass



At the table:
The wine is suitable for red meats, game and aged cheeses.



Serving temperature:
18°-20° C

On the mountain

Vineyards in Contrada Moganazzi, on the North east slope of Mount Etna, within the territory of Passopisciaro (Catania)

In the vineyard

Vineyard of Nerello Mascalese (80%) and Nerello Cappuccio (20%) with presence of Cataratto and Carricante vines. Vines are planted in sandy, volcanic soil, rich in small lava stones and minerals.

The plants are of mixed ages and include some 100 year old ones, all trained in alberello, with a planting density of about 5,000 vinestocks per hectare and a yield of approximately 7,000 kg/ha.

The climate is hilly, humid and rainy in the colder season, with good ventilation and significant swings between day and evening temperatures.

In the cellar

Following the manual harvest in late September or early October and full de-stemming, maceration and fermentation take place in stainless steel at controlled temperatures, using only indigenous Etna yeasts that have been selected by the winery after a long experimentation. The wine then ages in French barriques for at least 12 months and then in stainless steel.

The wine

The color is intense red with persistent aromas of red fruits and spices which are complemented by similar characteristics on the palate, which is dry and medium- to full-bodied, with smoother tannins, and a persistent, harmonious finish.