

Virgola Rosso 2022

VINO: Virgola, Etna Rosso DOC

ANNATA: 2022

VITIGNO: Massal selection of Nerello Mascalese

CONTRADA: Contrada Crasa', Northern Slope of Etna Volcano
(650 m asl)

SOIL: Volcanic

VINEYARD: 0.33 Hectar +100 years old

WINEMAKING: Organic and natural. No irrigation. No use of chemicals, minimal use of sulfur and copper. Manual tillage of the soil. Manual harvest.

VINIFICATION: 12-day maceration on the skins in tank without temperature control, soft pressing.

AGING: 4 months in steel, 10 months in used oak tonneaux.

CLARIFICATION: Natural

FILTRATION: no

TOTAL SULFUR DIOXIDE (SO₂): <60mg/l

ALCOHOL CONTENT: 14.5%

