

TESUTA
CHIUSE DEL SIGNORE
LINGUAGLOSSA
SICILY



ETNA RED

Red • Etna DOP

Grapes Nerello Mascalese 80%
 Nerello Cappuccio 20%

Alcohol content 13% vol.



TENUTA
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Vines:

Soil composed of volcanic ash, rich in minerals, at a high altitude that varies from 650 to 750 metres above sea level with good temperature variety between day and night.

Système de culture: contre-espalier à cordeau de Royat.

Harvesting time:

Second to third week of October

Wine making process:

Carefully selected grapes are left to soak and ferment after destemming for around 10 days at a controlled temperature. Followed by malolactic fermentation which takes place in stainless steel vats.

Aging:

After a first aging in stainless steel vats, the wine continues to age for 5-6 months in a barrique barrel and 3-4 months in a large barrel and lastly for 3-4 months in a glass bottle.

Colour: Ruby red.

Smell: Intense and vinous with elegant notes of red fruits, spices and liquorice.

Pairing: Excellently accompanies meat dishes and elaborate sauces, roasts, sausage, mushrooms and medium matured cheeses.

Serving temperature: 16-18 degrees

Recommended glass: Burgundy
