

Ferrata Etna Rosso Frevi Contrada Moscamento

Tenuta Ferrata

Italy - Sicily - Etna DOC

For the red Contrada wine Frevi, Sdrina chooses the intimate and close embrace of a fiery couple, the protagonists of the film 'Vendetta di Fuoco' shot in Sicily in '59. To immerse yourself, with every sip, in the passion and torments of universal feelings.

The vinification process involves maceration on the skins for ten days in French oak tonneau wood, an average toasting of two years in wood and two years in the bottle. With an intense ruby red color, Frevi presents itself to the nose with an elegant bouquet of red fruits, tobacco and black pepper. Persistent with a fun balance between hardness and softness components.

Specifications

Appellation	Etna DOC
Wine Type	Red
Varietals	100% Nerello Mascalese
Age of Vines	Between 16 and 18 years old
Soil type	Volcanic Soils (80% volcanic Sand + 15% Silt + 5% Clay)
Vinification	No irrigation. Harvest absolutely by hand as the tradition wants. Best grapes selected by hand from the oldest vines of the vineyard grown with the alberello training system only. Grapes are destemmed and not totally crushed, then kept in thermo-controlled fermentation vats where they macerate for 10/12 days at a temperature ranging between 18 and 22°C. After alcoholic fermentation the grapes are racked with soft presses. This wine is aged for about 24 months in French oak tonneau of 550 LT. After bottled is aged minimum 10 months in the bottle.
Production	333 (9-liter cases)
Pairings	Red meats, game and aged cheeses.



Codes, Weights and Measures

UPC	7 84585 03205 1
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03205 8
Case Weight	19
Cases/Pallet	88

Layers/Pallet	11
SRP	\$ 66.99 USD 750mL Bottle

Reviews and News

2020 Ferrata Etna Rosso Frevi - 93 PTS - JS
2020 Ferrata Etna Rosso Frevi - 92 PTS - WE