

Ferrata Etna Rosso Punta Drago

Tenuta Ferrata

Italy - Sicily - Etna DOC

A spectacular eruption is the image that represents Punta Drago, which takes its name from the districts of the area combined with a fabulous beast present in the mythologies of different civilizations.

Bright ruby red, the nose highlights an elegant bouquet of red fruits, spicy and undergrowth notes. The taste is of great structure, silky tannins, soft and elegant. Persistent with a fun balance between hardness and softness components.

Specifications

Appellation	Etna DOC
Wine Type	Red
Varietals	100% Nerello Mascalese
Age of Vines	Average 10 years
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. 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 12 months between steel and french oak barrique of 225LT. After bottled it is aged for minimum 6/8 months in the bottle.
Production	1,660 (9-liter cases)
Pairings	Suitable with hors d'oeuvres of cured meats, aged cheese, meat dishes but also fish recipes.



Codes, Weights and Measures

UPC	7 84585 03204 4
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03204 1
Case Weight	18
Cases/Pallet	88
Layers/Pallet	11
SRP	\$ 41.50 USD 750mL Bottle

