

Ferrata Etna Rosso Punta Drago

Tenuta Ferrata

Italy - Sicily - Etna DOC

Pale ruby red color, elegant bouquet of red berries, spicy notes and underbrush. Great structure, silky tannins, soft and elegant.

| 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 aloholic 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 |
| ABV | 14.00% |
| SRP | \$ 34.99 USD 750mL Bottle |