

## Alta Mora

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Etna Rosso  
**DOC**

### REGION

Sicily

### VARIETY

100% Nerello Mascalese

Zone of production: Castiglione di Sicilia, in the contrada Verzella, Pietramarina, Feudo di Mezzo and Solicchiata.

Altitude: 600/800 meters above sea level  
Average of the vines: 20 years  
Cultivation: Free-standing and espalier  
Production: 7.000 kg of grapes per hectare  
Harvest: Manual, second decade of october  
Vinification: Manual harvest in cases, light pressing and destemming, maceration at 28°C for 12 days.  
Malolactic fermentation in stainless steel containers and successive fining in barrels of 25 hl

### TASTING NOTES

This red wine has deep, soft, tasty aromas of ripe red fruits.

### FOOD PAIRINGS

On its own, with pasta, grilled red meat or grilled Sicilian tuna fillet.