

Grape varieties

Nerello Mascalese (90%) and other autochthonous varieties

Origin

Italy, Sicily, Etna, Randazzo

Soil

volcanic stones taken from a quarry by a lava river in 1614, at
850 m altitude

Vinification

15 days film maceration, alcoholic fermentation with
autochthonous yeasts in concrete tanks without temperature
control

Ageing

16 months in slovenian oak fudres of 7.5 hl

Characteristics

Red, Biodynamic, Still, Profound and complex

Properties

Alcohol: 13,5 %, Residual sugar: <2 g/l

Also appears in:

Price: 20 - 50€

**EDUARDO TORRES
PIRRERA**

EDUARDO TORRES ACOSTA, Etna, Randazzo

2022 38402 75 CL