31-3-2016 Etna Rosso Feudo

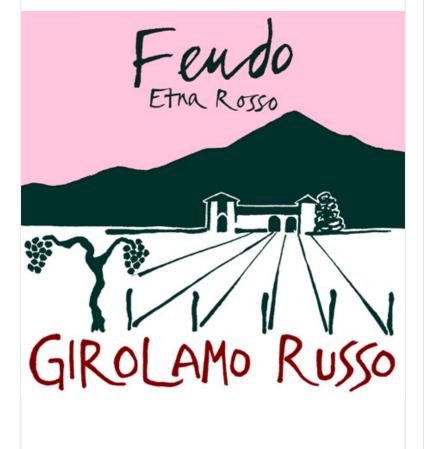


# MARC DE GRAZIA SELECTIONS

## FINE WINES FROM THE GREAT CRUS OF ITALY

# Wine Detail

# Etna Rosso Feudo



## Wine Producer

## **GIROLAMO RUSSO**

#### GIROLAMO RUSSO

Website: http://www.girolamorusso.com

Address: Via Regina Margherita, 78 95012

Passopisciaro CT

Owner: Giuseppe Russo Year of establishment: 2004 Total annual production: 15000

Total vineyard extension (hectares): 16

Planted varietals and extension (hectares): 0.8ha Nerello Cappuccio - 15.2ha Nerello Mascalese

Vine training system:

en goblet Espalier

Cultivation method in the vineyard: the aisles

(between the rows of vines) are tilled

Harvest period: Last week of October

**Agronomist:** Giuseppe Russo

Oenologist: Giuseppe Russo with the support of

Emiliano Falsini

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Wine name: Etna Rosso Feudo 2014 Appellation: ETNA ROSSO DOC Zone: Feudo district, Randazzo Vineyard extension (hectares): 6

Blend: 98% Nerello Mascalese - 2% Nerello Cappuccio

Vineyard age (year of planting):

Soil Type: Volcanic

Exposure: The vineyards stand on the northern slopes of the

Etna Volcano at 650/670 meters altitude Colour: Pale ruby red with mahogany hues

Nose: Intense, rich ripe fruit, spices

Flavour: Well structured, full in the mouth, complex, rich

tannins

Serving temperature (°C): 18

Match with: Meat dishes, seasoned cheese

Average no. bottles/year: 3,200

Acidity g/l:

Grape yield per hectare tons: 3

# Vinification and ageing

Maceration with the skins for 13 days and alcoholic fermentation in steel tanks. Malolactic fermentation in wood, Maturation in French oak barriques (30% new) for 20 months. Finishing in the bottle for 6 months at least.

## Wine Producer

## GIROLAMO RUSSO

#### History

Giuseppe Russo, a trained pianist with a degree in Italian literature, manages the family estate since 2004 and bottles Etna Rosso in three different versions (the first released vintage was 2005). The vineyards extend for 15 hectares and stand in three districts (contrade): S. Lorenzo (8 hectares, 750-780 meters altitude), Feudo (6 hectares, 650-670 m altitude) and Feudo di Mezzo (1 hectare at 700 meters altitude). Furthermore, Giuseppe manages 1 hectare in the Calderara Sottana district. For the production of his wines, Giuseppe follows the same method as when he used to study the piano: extreme attention to details, but always keeping in mind the final result. The estate is certified organic.

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# MARC DE GRAZIA SELECTIONS

# FINE WINES FROM THE GREAT CRUS OF ITALY

# Other Wines from this Winery



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