



# IL SUBLIME

Etna Rosso Denominazione di Origine Controllata

The Sublime is born from the land of the sun, on the Etna slopes; the Nerello grapes of an ancient centenary vineyards give us deep emotions. A bright and deep color with garnet shades, a fine scent of black currant and black pepper on a vanilla background and slightly rusty; with a captivating and superb drink given by its tannic core.

<b>GRAPES:</b>	100% Nerello Mascalese.
<b>PRODUCTION AREA:</b>	Etna slopes in Piedimonte Etneo (CT).
<b>ALTITUDE:</b>	about 600 meters.
<b>SOIL:</b>	volcanic, permeable, rich in potassium and iron, poor in nitrogen and assimilable phosphorous.
<b>PRINCIPLES:</b>	from a centenary vineyard with three branches single bush vine system.
<b>HARVEST:</b>	last decade of September.
<b>VINIFICATION:</b>	destemming of the grapes. Alcoholic fermentation in temperature-controlled tanks. Extended skins maceration with the aid of pumping over and batonnage.
<b>REFINEMENT:</b>	in barriques and French oak Tonneaux with biological stabilization during winter and spontaneous sedimentation. Malolactic fermentation in wood.
<b>RACKING:</b>	soft racking at the end of winter and maintenance in wood for a total of 18 months. Bottling in the summer of the second year following the harvest. Aging in bottle for 6 months.
<b>ALCOHOL:</b>	14% vol.
<b>SERVING TEMPERATURE:</b>	16/18 degrees.