



Fendo di Mezzo

Etna Rosso D.O.C.

VARIETY

NERELLO MASCALESE
with small percentages of
NERELLO CAPPUCCIO

PRODUCTION ZONE

Contrade: San Lorenzo, Feudo,
Calderara Sottana

CRU

Feudo di Mezzo

NUMBER OF BOTTLES

2200

ALCOHOLIC GRADE

14%

SOIL	Volcanic soil, sandy, rich in minerals
AGE	80-100 years
ALTITUDE	670m above sea level
SURFACE AREA	Selection of 0.76ha
EXPOSURE	Northern slopes of Etna
PLANT DENSITY	4500 vines per ha
TRAINING SYSTEM	alberello
YIELD/HA	20q
HARVEST PERIOD	Second half of October
HARVESTING	Manual
FERMENTATION	conducted spontaneously by the yeasts naturally present on the grapes
FERMENTATION TEMPERATURE	28°C-30°C
MACERATION TIME ON THE SKINS	18 days
MALOLACTIC FERMENTATION	In spring, spontaneous
AGEING CONTAINERS	10hl barrels and used Tonneaux
AGEING DURATION	18 months
AGEING IN BOTTLE	Minimum 6 months

