

## TERRITORY

### PRODUCTION AREA

The Vajasindi Estate, in Northeastern Sicily, on the slopes of Mount Etna facing the Alcantara valley, in the municipality of Castiglione di Sicilia

### GRAPE VARIETY

Nerello Mascalese

### SOIL

Vulcanic

### ALTITUDE

From 600 to 800 metres above sea level

### VINE TRAINING SYSTEM

Spurred cordon

### PLANTING DENSITY

5,200 vine plants per hectare

### PRODUCTION OF GRAPES PER VINE

1.2 - 1.4 Kg

### CLIMATE

Cold and snowy winters, with cool springs and dry summers



Nerello Mascalese (tenuta Vajasindi)

## TASTING NOTES

### COLOUR

Ruby red with subtle garnet reflections

### BOUQUET

Intriguingly complex. Stands out for the union of small red fruit notes with balsamic and mineral sensations which in turn blend with vanilla and spicy notes

### FLAVOUR

structured and elegant, with a friendly freshness and a delicate salty tang, the tannin presents itself as mature and well balanced. A stimulatingly persistent after-taste

# LAVICO

## DOC ETNA ROSSO



### TYPE

Red

### CLASSIFICATION

Denominazione di Origine Controllata 'Etna'

### HARVEST

Manual harvesting of the grapes in small boxes, when they reach perfect ripeness

### VINIFICATION

Destemming of the grapes is followed by a gentle pressing process. Alcoholic fermentation takes place in stainless steel tanks at a controlled temperature (28° C). After racking, the wine obtained undergoes malolactic fermentation in the same tanks

### AGEING IN WOOD

The wine is partly aged in concrete tanks, and partly in French oak barrels for about 12 months

### AGEING IN THE BOTTLE

Minimum three months before marketing

### ALCOHOL CONTENT

13.0% - 13.5% by vol

### SERVING TEMPERATURE

17° - 18°C

### FOOD PAIRINGS

Ideal to accompany dishes with fragrant flavours dominated by red meats (e.g. mixed grill) and mature cheeses. Served cool (16° C), it also goes superbly with savoury fish dishes

### STORAGE METHOD

In a cool (13° - 15°C) and not excessively humid environment, away from light

### LIFE

Over 5 years if kept in cellars with suitable conditions

### FORMAT

75 cl bottles, and other formats

### 1ST YEAR OF PRODUCTION

2020 Harvest



DUCA DI SALAPARUTA



DUCA DI SALAPARUTA

DAL 1824