



**TENUTA
FERRATA**



Tenuta Ferrata is a magical place nestled among hazelnut groves, oaks and chestnut trees, positioned at the foot of the volcano Etna World Heritage Site, precisely in Castiglione di Sicilia.

On an extension of 90 hectares of countryside, to date 22 hectares are cultivated with indigenous varieties arranged at about 650 mt above sea level.

The vines, raised both with the espalier system and the traditional alberello traditional, are developed in a ventilated area where the climate of low mountains, characterized by strong temperature ranges, gives the wines a strong imprint.

FREVI

ETNA ROSSO DOC

GRAPES

Nerello Mascalese 100%.

AREA OF PRODUCTION

Rovittello, Castiglione di Sicilia (CT).

ELEVATION

Mt. 680 a.s.l.

SOIL

Volcanic, good mixture, rich in minerals.

CLIMATE

Low mountain with large thermals variations between day and night.

PLANTING DENSITY

5.500 plants per hectare.

TRAINING SYSTEM

Trellis.

HARVEST PERIOD

Manual harvest, last week of October.

WINEMAKING

Destemming-crushing, 10/12 days of maceration in fermentation and soft pressing.

AGING

Two years in oak barrels, then in the bottle for at least 10 months.

ALCOHOL CONTENT

14% vol.



ORGANOLEPTIC SHEET

VISUAL APPEARANCE

Intense ruby red.

OLFACT

Elegant bouquet of red fruits, tobacco and black pepper.

TASTE

Great structure, silky tannins, soft and elegant.

SERVING TEMPERATURE

16 - 18 °C

PAIRINGS

Suitable with red meats, game and aged cheeses.

NOTES

Persistent with an enjoyable balance between components of hardness and softness.

PALLET AND PAL 80x120

N° PACKETS	88	N° LAYERS	8	WEIGHT KG (WITH PLT)	750
N° PACKAGES PER LAYER	11	TOTAL U.V.	528	HIGHT CM (WITH PLT)	180



Via Nazionale (S.S. 120)
Frazione Rovittello
95012 - Castiglione di Sicilia
Etna - Sicilia - Italia

www.tenutaFerrata.it

