

## Ferrata Etna Rosso Punta Drago

Tenuta Ferrata

Italy - Sicily - Etna DOC

Pale ruby red color, elegant bouquet of red berries, spicy notes and underbrush. Great structure, silky tannins, soft and elegant.

### Specifications

<b>Appellation</b>	Etna DOC
<b>Wine Type</b>	Red
<b>Varietals</b>	100% Nerello Mascalese
<b>Age of Vines</b>	Average 10 years
<b>Soil type</b>	Volcanic Soils (80% volcanic Sand + 15% Silt + 5% Clay)
<b>Vinification</b>	No irrigation. Harvest absolutely by hand as the tradition wants. Best grapes selected by hand. Grapes are destemmed and not totally crushed, then kept in thermo-controlled fermentation vats where they macerate for 10/12 days at a temperature ranging between 18 and 22°C. After alcoholic fermentation the grapes are racked with soft presses. /> This wine is aged for about 12 months between steel and french oak barrique of 225LT. After bottled it is aged for minimum 6/8 months in the bottle.
<b>Production</b>	1,660 (9-liter cases)
<b>Pairings</b>	Suitable with hors d'oeuvres of cured meats, aged cheese, meat dishes but also fish recipes.



### Codes, Weights and Measures

<b>UPC</b>	7 84585 03204 4
<b>Units/Case</b>	6
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 03204 1
<b>Case Weight</b>	18
<b>Cases/Pallet</b>	88
<b>Layers/Pallet</b>	11
<b>ABV</b>	14.00%
<b>SRP</b>	\$ 34.99 USD 750mL Bottle