Ferrata Etna Rosso Frevi Tenuta Ferrata

Italy - Sicily - Etna DOC

Intense ruby red witth great structure, silky tannins, soft and elegant.

Specification	ons
Appellation	Etna DOC
Wine Type	Red
Varietals	100% Nerello Mascalese
Age of Vines	Between 16 and 18 years old
Soil type	Volcanic Soils (80% volcanic Sand + 15% Silt + 5% Clay)
Vinification	No irrigation. Harvest absolutely by hand as the tradition wants. Best grapes selected by hand from the oldest vines of the vineyard growed with the alberello training system only. 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 24 months in French oak tonneau of 550 LT. After bottled is aged minimum 10 months in the bottle.
Production	333 (9-liter cases)
Pairings	Strong cheeses.



Codes, Weights and Measures	
UPC	7 84585 03205 1
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03205 8
Case Weight	19
Cases/Pallet	88
Layers/Pallet	11
ABV	14.00%
SRP	\$ 56.99 USD 750mL Bottle

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