



NICOSIA

Nicosia - Vulkà

Vulkà is an authentic interpretation of what the volcano represents to the people living in its shadow: powerful nature and regenerative strength.



Vulkà

ETNA ROSSO

DOC Etna

Vulkà Etna Rosso, blend of Nerello Mascalese and Nerello Cappuccio, is an authentic expression of the terroir of Etna, but characterized by a unique combination of elegance and drinkability. The volcanic origin and the altitude of the vineyards give this wine a remarkable minerality and a great character.

Grape varieties: Nerello Mascalese 80% - Nerello Cappuccio 20%

Vineyards : the soil is volcanic, very rich in minerals, at an altitude of 650-750 m above sea level, with good range of temperature between day and night; training system: espalier spurred cordon

Harvest : by hand into crates, in the mid-end of October

Maceration : cold maceration for 24 hours

Fermentation : for approximately 10-15 days at a controlled temperature (22-24°C)

Ageing : mainly in stainless steel vats, a short ageing in tonneaux and 5-6 months in the bottle

Alcohol content : 13% vol.

Colour : brilliant ruby red

Nose : a rich aromatic profile with floral hints and notes of red berries and spices

Palate : great minerality and smooth taste; displays a good structure and a long fruity finish

Food Pairings : ideal with tasty pasta dishes, roasted meats and semi-aged cheeses, but it is also a good partner for flavourful seafood dishes

Serving temperature : 16-18°C