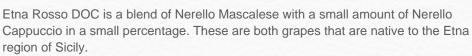


Guido Coffa

Etna Rosso DOC





Vinification: Fermentation on the skins in stainless steel for 10 days. Aging in tonneaux for 16 months followed by one year in bottle before release.

Grape varieties: 90% Nerello Mascalese, 10% Nerello Cappuccio

Altitude: 500m ASL

Vineyard age: 10-year-old vines

Soil: Volcanic



Organic

