

1200 metri



Etna, Sicily, Italy



Nave

1200 metri



Grenache 100%



*Vine age
(70 - 120+ years old)*



*Amphora
(19 months)*



Description:

The wine is obtained from a high-altitude vineyard on Mount Etna. The temperature could fluctuate from 6 to 25 degrees Celsius between day and night. As the vines respond to the bees there will be more complex elements to develop in the grapes. This wine truly demonstrates the characteristics of the Etna environment and its soil. Its weight is NOT the body in your mouthfeel but the PURITY of the Nuances unfolding in your Palate & Smell. The expressive terroir in the wine is not for the faint of heart...

Vineyards: Nave

Altitude: From 1200 meters

Vines age: approx. Ages 70 to 120+ years

Training systems: Alberello

Varietal: Grenache

Soil: Volcanic ash and sands

Fermentation: Spontaneous fermentation with indigenous yeasts and no clarification or stabilization process

Élevage: 19 months in various Amphora vases

Tasting notes:

Surreal characteristics of the nose reminiscent of Rose, wild mint, mushroom

and wet stone in a rainforest. The transparent texture of the month seems to elaborate the flavors of mountain berries & flowers. The wine has the purity that the soil sincerely expresses.

Recommended pairings: Truffle, Porcini mushrooms, roasted chestnuts or most vegetable dishes, etc.