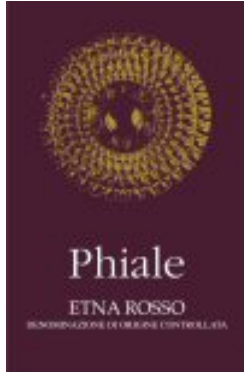


"PHIALE," ETNA ROSSO, DOC, 2014

Tenuta Scilio Di Valle Galfina



Surrounded by turn-of-the-century cottages, our vineyard lies on the North Eastern slopes of Mount Etna. This area is called Valle Galfina, and at 2,300 feet above sea level, is the center of the Etna DOC region. The wines of Tenuta Scilio are made exclusively from the vineyards of the family estate and cultivated organically.

Uncertified Organic Wine (Producer states they do not use artificial fertilizers, herbicides or pesticides. While we cannot prove the veracity of this, we also have no reason to believe it is not true.)

Tasting Notes: This has a complex nose of fruit and perfume, with a taste that is unctuously delicious, suggestive of black cherries, chocolate, leather and cedar.

Region: Sicily

Classification: Etna DOC

Area of Production: Valle Galfina, North of Mount Etna

Grapes: 90% Nerello Mascalese, 10% Nerello Cappuccio (aka Mantellato)

Climate: Hilly with noteworthy fluctuations between night and day

Soil: Volcanic soil, rich in minerals

Altitude: 2300 feet above sea level

Average age of vines: 50 years

Production per Acre: 1.56 tons

Vinification technique: Long maceration of the must with temperature-regulated fermentation.

Maturation: 65% in small French oak barrels and 35% in American oak, for 12 months

Total Acidity: 5.50 g/l

Residual Sugar: 1.00 g/l

PH: 3.86

Alcohol: 14.00 %

Total Cases Produced: 3,330