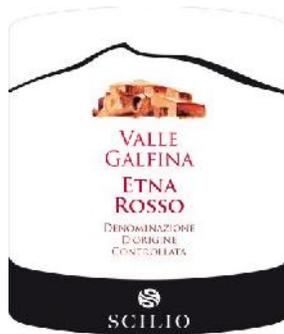


# “VALLE GALFINA” ETNA ROSSO, DOC, 2013

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. This vine growing area goes back to antiquity, and the fine art of viticulture has been handed down from generation to generation. The Valle Galfina valley with its volcanic soil, its particular microclimate and low yields produces very high quality wines. The wines of Tenuta Scilio are made exclusively from the vineyards of the family estate, cultivated organically, and cared for laboriously, combining Sicilian traditions of winemaking with the most modern techniques of vinification.

**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 exciting wine is made from Nerello Mascalese, the best grape variety of Europe's most active volcano, Mt Etna, which gives the wine its unique character. With young tannins, dark purple color, and a hint of wood, this wine is perfect for meat, aged cheese...or why not..a gourmet pizza!!

**Region:** Sicily

**Classification:** Etna Rosso DOC

**Area of Production:** Valle Galfina, North East Slope of Mount Etna

**Grapes:** 100% Nerello Mascalese

**Climate:** Hilly with noteworthy fluctuations between night and day

**Soil:** Volcanic soil, rich in minerals

**Altitude:** 2300 feet above sea level

**Production per Acre:** 2.68 tons

**Average age of vines:** 20 years

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

**Maturation:** Aged in large new wooden casks for one year, then six months in the bottle.

**Total Acidity:** 5.00 g/l

**Residual Sugar:** <1.0 g/l

**PH:** Unknown

**Alcohol:** 14%

**Total Cases Produced:** 330