

# Etna Rosso DOC Sentieri Siciliani 2019



## Region

Volcanic soils and a maritime influence combine to impart a distinct elegance and mineral character upon the island's wines. Notable for its range of local varieties with Nero d'Avola and Nerello Mascalese making reliable, fleshy red wines, whilst Catarratto, Grillo and Inzolia yield surprisingly well balanced and flavourful white wines. You will also find the more recognised grapes of Syrah and Chardonnay performing really well in this warm Mediterranean climate. However, it is the uniquely rich and mineral influenced dessert wines that are perhaps Sicily's greatest contribution to the wine world, from Marsala to Moscato di Pantelleria and Malvasia.

## Producer

Sentieri Siciliani traditionally sold typical Sicilian agricultural products. They moved into Sicilian viticulture and in collaboration with local farmers, they meticulously select the best grapes and plots for creating high quality Etna wines.

## Tasting Notes

This Etna Rosso is made with the native grapes Nerello Mascalese and Nerello Cappuccio, grown at an altitude of 650-750m above sea level on the slopes of Mt. Etna. The soil of Mt. Etna is volcanic and very rich in minerals which give the wine a rustic smoky, earthy note. The palate has elegant redcurrant flavours combined with spices, liquorice and a balsamic note on the finish.

## Food

Excellent partner to Mediterranean specialities such as tomato based pasta dishes and full flavoured meats.

## Technical Information

<b>Country</b>	Italy	<b>Dry/Sweet Style</b>	Not applicable	
<b>Region</b>	Sicily	<b>Alcohol Content</b>	13%	
<b>Grape(s)</b>	Nerello Mascalese (80%) Nerello Cappuccio (20%)	<b>Closure Style</b>	Cork	
<b>Type</b>	Red	<b>Organic/Biodynamic</b>	No	
<b>Style</b>	Robust	<b>Allergens</b>	<b>Milk:</b>	No
<b>Oaked Style</b>	Lightly oaked		<b>Egg:</b>	No
<b>Body Style</b>	Medium bodied	<b>Vegetarian/Vegan</b>	<b>Vegetarian:</b>	No
<b>Sustainable</b>	Yes-sustainable practices		<b>Vegan:</b>	No



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