



## BARONE DI VILLAGRANDE ETNA ROSSO 2020

### Award Winning Wine

91pts



**ETNA ROSSO** The Etna is a totally different world wine-wise speaking, not only in comparison to the rest of Sicily but to the entire Mediterranean area. Here the warmth of the south of Italy meets the mists, the big thermal excursions, the abundant rain, there's a bit of the Big North in these wines. You can feel all of this in the delicate fruity, herbal and berries notes, smoothened by the chestnut barrels where this wine "lives" for one year. **REVIEW** : Robert Parker (Wine advocate)  
: **Rating 91 Points**

#### 91pts Wine Pilot:

"For those yet to cross paths with Sicily's noted red variety, nerello mascalese, this offers an excellent introduction. Nerello mascalese, blended here with two siblings, nerello cappuccio and nerello mantellato, is most often compared to pinot noir, with good reason. Expect a wine of elegance, graced by Mt. Etna's super-fine mineral tannins. The bouquet displays a depth of red cherry, cranberry and pomegranate fruits, black tea and dried herbs. It's bright, fresh and vibrant. The palate tells a slightly different story framed in taut tannin and still unable to fully relax when just opened. The emerging anise, bitter chocolate, plum and earth opened up after time in the glass and a decanter. By the second day, it was singing. Finishes with a slightly sappy, herbal astringency. Like all Italian wines it's made to accompany food. Maybe a plate of Sicilian meatballs?

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**Production Area** : Milo and Castiglione di Sicilia

**Grape Variety** : Nerello Mascalese 80%, 20% Nerello Cappuccio and Nerello Mantellato

**Yield** : 50 HL per hectare

**Fermentation** : Stainless Steel with a 6-10 days maceration.

**Re nement** : 500L Chestnut barrels for 12 months, bottling after 18 months from the harvest.

**Serving Temperature** : 18° C

**Sight** : Ruby Red, Shiny and Flowing.

**Nose** : floral sensations of violet and fresh berries, followed by light herbal notes.

**Mouth** : Tannic but not aggressive, well balanced by a clear and marked acidity and a fresh and persistent fruit.

**Pairings** : Red Meat and Tuna tagliata, Roasted meat and sh. Brilliant with Nebrodi's cold cuts and sweet and sour dishes.

**Notes** : A Must of the winery, The balance comes from the experience. Acidity and tannins on one side and fruits and minerals on the other.

By aging it shows great character and balance.

Easy Drinking but guaranteed for een years from the harvest.