



TENUTE ORESTIADI
GIBELLINA

La Gelsomina

gli estremi

An "extreme" red, a blend of Nerello Mascalese and Nerello Cappuccio, coming from the vineyards that embrace the Santa Venera stream, at Tenuta La Gelsomina, on the north-eastern side of Etna. A harmonious wine, enveloping in the sip, characterized by unmistakable hints of ripe red fruit, enriched by notes of balsamic vinegar and vanilla.



ETNA ROSSO

REGION: Sicily

DENOMINATION: DOC Etna

VARIETY: Nerello Mascalese, Nerello Cappuccio

ALCOHOL CONTENT: 13,5%

VINIFICATION

Aging in steel for 2 months, then in tonneaux and barriques in French Allier for 12-15 months; in the bottle for at least 4 months.

COLOR

Ruby red with garnet reflections.

NOSE

Elegant, intense. There are hints of red fruits and light notes of vanilla.

PALATE

Full and harmonious. On the palate, it fully reflects the characteristics of the varieties, in all their nobility.

SERVICE TEMPERATURE

16/18°C

PAIRINGS

It goes well with red meats, game and mutton. It is also good with savory cheeses.

INDICATIONS

SOIL: lava land

ALTITUDE: up to 520 m a.s.l.

HARVEST PERIOD: end of September

HARVEST METHOD: by hands



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