

FUMANTE

ETNA ROSSO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 8 ha

Soil composition: result of volcanic eruptions and accumulations of lava volcanic, sandy, mineral and body lava

Training method: alberello and contropalliera

Elevation: 2,460 ft a.s.l.

Vines/ha: 4,500 vines/ha

Exposure: North side of Mount Etna

Vines age: 10 years

Harvest time: end of September-first part of October

First vintage: 2016



WINEMAKING & AGING

Varietal composition: 95% Nerello Mascalese, 5% Nerello Cappuccio

Fermentation

Container: stainless steel tanks

Length: 15 days

Temperature: 68-72 °F

Maceration

Technique: in stainless steel tanks

Length: 2 weeks

Malolactic fermentation: yes

Aging

Container: 225-500l barrels

Wood: French oak

Length: 12 months

In bottle: 3 months



TECHNICAL DATA

Alcohol: 13.5%

Residual sugar: 0.4 g/l

Acidity: 6.1 g/l

Dry extract: 0.993 g/l



FOOD PAIRINGS

Ideal for grilled meats.



TASTING NOTE

Ruby red, tending toward garnet with age.

A vinous bouquet with notes of cocoa and coffee, developed through aging in French oak.

Harmonious, dry, and sapid on the palate, with good tannins.

PRODUCER PROFILE

Estate owned by: Madaudo family

Winemaker: Andrea Madaudo & Enrico Paternoster

Total land under vine: 8 ha

Winery production: 60,000 bts

Region: Sicily (Italy)

