



## **Ammura Etna Rosso**

Country: Italy Region: Sicily

Type: Red Varietal: Nerello Mascalese

Format: 6 x 750ml

BC AB SK MB

+709744

## **TASTING NOTES**

Colour: Bright ruby red with garnet reflections.

Aroma: A complex bouquet with aromas of ripe wild berries, cherry, and

pomegranate, enriched by hints of black pepper, sweet tobacco, and a

subtle smoky note of volcanic stone.

Taste: Elegant and harmonious, with silky tanning and a lively acidity that

enhances freshness and persistence.

Food: Tomato-based sauces, grilled meats (particularly pork and lamb),

mushroom risotto, and dark-fleshed fishes.

## **AWARDS & ACCOLADES**

 $2022 \sim 92$  Points. "The 2022 Etna Rosso mixes wild strawberries with lavender and sweet spice to form its inviting bouquet. This is round and fruit-forward with a solid core of ripe cherries and blueberries underscored by crunchy mineral tones. It leaves a youthful inner tension and nuances of tart cranberry that add chewy depth. This finish is long yet fresh." - Eric Guido - Antonio Galloni's Vinous, May/2025

 $2022 \sim 90$  Points. "Vivid aromas of raspberries with a touch of lavender. Medium-bodied on the palate, with incisive tannins..." - James Suckling, Sept/2025

## **OTHER INFO**

Production Area: Municipality of Linguaglossa (CT), Alboretto – Chiuse del Signore districts, northeast slope, vineyard altitude 650 meters above sea level.

Vineyard: Nerello Mascalese, an indigenous variety grown in espalier training with a density of 4,200 plants per hectare, trained using the spur cordon system, with a yield rarely exceeding 60 quintals per hectare. Average vineyard age: 20 years, with two small plots of ancient vines.

