

# Fattorie Romeo del Castello

## Wines



### D.O.C Etna Rosso "Allegracore"

**Soil:** volcanic, sandy, stoned

**Grapes:** Nerello Mascalese, Nerello Cappucino

**Exposure:** North

**Altitude:** 700 m

**Vinification:** fermentation and maceration for 12 days in 5000 l stainless steel vats.



### D.O.C Etna Rosso "Vigo"

**Soil:** volcanic, sandy, stoned

**Grapes:** Nerello Mascalese, Nerello Cappucino

**Exposure:** North

**Altitude:** 700 m

**Vinification:** fermentation and maceration for 12 days in 5000 l stainless steel vats. Malolactic fermentation in 225 l wood barriques. Aged in barrique for 12 months. No filtering. At least 6 months aging in bottle before release.