

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.