

# Palmentino Rosso

## Vino di Anna

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VINO DI ANNA  
*Palmentino*  
Vino Rosso



13,5% vol

Imbottigliato da VINO DI ANNA di Eric Narioo - Contrada Crazi  
SRI - 95022, Castellone di St. Ivo - Prodotto in Italia  
contiene solfiti contiene solfiti - L.N.4022

75 cl e

**LOCALITY:** ITALY – Sicily – Mount Etna

**APPELLATION:** Terre Siciliane IGT

**GRAPE VARIETY:** 90% Nerello Mascalese, and 10% others: Mascalese, Nerello Cappuccio, Grenache, Carricante, Grecanico and Minnella Bianca

**WINEMAKER:** Anna Martens and Eric Narioo

**VINEYARD:** Terraced vineyard with old vines at high altitude and on the northern slope of Mt Etna.

**VITICULTURE:** Biodynamic methods (not certified).

**WINEMAKING:** 40% fermented in the estate's 300 years old traditional Etnean wine building, called Palmento. 60% of the grapes are de-stemmed. The grapes were macerated for 4-5 days, being foot trodden or plunged several times. The fermenting must was then pressed and continued fermenting in 20 hL used oak barrels to dryness. The rest of the blend are a series of small, old bush vine vineyards. Fermented over indigenous yeasts in mastellone (food grade plastic 10 hl tubs) and in open 30 hl wooden fermenter for 1 to 3 weeks with daily punch-downs. Whole cluster part is pressed then fermented into used 11 hl chestnut barrels and a used 16 hl French oak cask. Complete spontaneous malolactic conversion.

**AGING:** Aged on lees for 11 months. Then blended and aged for 4 additional months.

**BOTTLING:** Neither fined nor filtered. 2 g/hl added SO<sub>2</sub>.

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