

2013 MARTINELLA ETNA ROSSO

vinous

91 pts



PRODUCTION AREA: Linguaglossa, north-eastern side of Etna

NAME AND AGE OF VINEYARD: Martinella, 2003

GRAPE VARIETY: Nerello Mascalese 90% and Nerello Cappuccio 10%, from organic method

SOIL TYPE: Volcanic soil with abundant rounded stones

ALTITUDE: 600 metres above sea level

CLIMATE: Mountain climate with crisp summer and great difference in temperature between morning and night

TRAINING SYSTEM: Vertical trellis, spur pruned cordon

PLANTING DENSITY PER ACRE: 5.500

HARVEST: Meticulous grape selection, hand picked up of Nerello Mascalese and Nerello Cappuccio the first week of October

PRODUCTION TECHNIQUE: The grapes are carefully selected and gently harvested by hand. After fermentation of the grapes at controlled temperatures of 79°-84°F for 15 days, the wine is racked and matures in 225 litre barriques of French used oak for 24 months. Prior to its release, Martinella is refined in bottle for an additional 16 months.

FIRST PRODUCTION: 2008

NUMBER OF BOTTLES: 14.000

AGEING POTENTIAL: through 2023

ALCOHOL CONTENT: 13,5 % vol.

pH - TOTAL ACIDITY - RESIDUAL SUGAR: 3,45 pH- 5,5 g/l - 2,4 g/l

DESCRIPTION: Martinella has a clear ruby red, it has a spicy and fruity bouquet balsamic fragrances, sulphurous and mineral notes. Savoury and fresh taste with a very long finish

IDEAL SERVICE TEMPERATURE: 65°F

MUM ARMIDA SUGGESTS TO DRINK MARTINELLA WITH: Tuna tartare, fish soup, tagliatelle with porcini mushrooms, lentils with pig's jowl