

"Heritage and the latest know-how in the same bottle"

**Story** Vivera Etna Rosso is certified organic wine with 100% Nerello Mascalese. The vines grew in volcanic soil, amongst round rocks. The grapes were picked by hand in the first week of October. Fermented in refrigerated steel tanks at a temperature of 28 °C and matured on fine lees in steel tanks for a year. After bottling, the wine rests for another 2 months. Volcanic soil brings a clear character to the wine, and its acid structure and smoky salinity. The cellar master compares this wine to meeting a friend, it always evokes warm feelings and brings joy.

**Producer** "Vivera is the realization of the dream of a family with the same name, which came true in 2002 on the northeastern slope of Mount Etna in the Martinella area after they acquired and built a winery there. The family embodies the true essence of Sicily—the mother hails from Corleone, the father from the Ragusa Chiaramonte Gulf, and their three children grew up in Catania. The estate encompasses 45 hectares of vineyards and olive groves. Local varieties such as Nerello Mascalese, Nerello Cappuccio, and Carricante have been planted in the Martinella area, all produced using organic methods, situated at an elevation of 550 to 600 meters above sea level. The climate around Mount Etna provides cool nights in addition to bright days, while the volcanic soil imparts a distinctive acid structure and minerality to the wines. The family's passion runs deep; their wine cellar is the home of their wines, their vineyards are amidst fire and water—everything they do has roots tracing back through generations. The vineyards are ideal for organic cultivation, being healthy and balanced. Here, the latest technology and ancient winemaking culture form a symbiosis. Every detail had long been a part of their dreams and plans."

**COLOR** Ruby

**AROMA** Red fruit and berries, lemon, dried strawberries, flowers, spices and volcanic mineral notes

**TASTE** Medium-bodied, silky tannins, vigorously acidic, supple, redcurrant and volcanic mineral notes. Lingering tannins, acids, smokiness and salinity. An characterful quality wine

**TIPS FOR USE** A perfect pasta wine, excellent also for risotto. Mozzarella from buffalo milk, air-dried ham, salami and other cold cuts, neapolitan pizza, sun-dried tomatoes, quality olive oil and fresh herbs.



<b>WINE TYPE</b>	Red wines	<b>PACKAGE SIZE</b>	6 bottle(s)
<b>GRAPES</b>	Nerello Mascalese 100%	<b>BOTTLE CLOSING</b>	Natural cork
<b>MANUFACTURER</b>	Vivera	<b>BOTTLE SIZE</b>	0,75 l
<b>ALCOHOL CONTENT</b>	13,5%	<b>PRODUCT NUMBER</b>	191005
<b>SUGAR CONTENT</b>	2,5 g/l		

Norex Responsibility Indicator: Vivera



