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Azienda Agricola Flavia, Etna Rosso Prephyloxera (2015)

Producer	Azienda Agricola Flavia
Distributor	Vinotas Selections
Category	Wine - Still - Red
Grape varieties	Nerello Mascalese, Nerello Cappuccio
Region	Sicily, Italy
Appellation	Etna Rosso
Features	Organic, Biodynamic, Sustainable, Vegan
Vintage	2015
Alcohol by volume	14.0%

Sizes

750 mL × 12 — VS21-0481-15



Distributor's notes

Nerello Mascalese 80% - Nerello Cappuccio 20%

Imagine if Burgundy was planted on the side of a volcano.

The Flavia Prephyloxera Etna Rosso is produced from a 1 hectare vineyard on the volcanic soils of Etna personally cared for by the Rallo family. These vines are 130-140 years old (!), planted before the phylloxera louse made it to Sicily in deep sandy-volcanic soils at 900+ meters altitude, in Solicchiata, Castiglione di Sicilia. They only see organic treatments, are hand-harvested, then native yeast fermented in stainless steel. Following this, the wine matures for at least 48 months in 500 liter Slavonian oak tonneaux of third passage, and then refines at least 12 months in bottle.

This super-rare and limited production wine offers smoky, deep red fruit notes held aloft by a mineral-rich frame that ends in a long, haunting finish.

About the product

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