

"PHIALE," ETNA ROSSO, DOC, 2001

Tenuta Scilio Di Valle Galfina



Surrounded by turn-of-the century cottages, our vineyard lies on the North Eastern slopes of Mount Etna. This area is called Valle Galfina, and at 2,300 feet above sea level, is the center of the Etna DOC region. The wines of Tenuta Scilio are made exclusively from the vineyards of the family estate and cultivated organically. This produces a wine with a complex nose of fruit and perfume, with a taste that is unctuously delicious, suggestive of black cherries, chocolate, leather and cedar.

Uncertified Organic Wine (Producer states they do not use artificial fertilizers, herbicides or pesticides. While we cannot prove the veracity of this, we also have no reason to believe it is not true.)

90 - "*Phiale (an unusual expression of oakaged Nerello Mascalese and Nerello Cappuccio) shows power, extraction and concentration in the form of toast, spice, cedar, bramble and blackberry. The mouthfeel is dense and long-lasting and the wine tastes very exotic with a touch of bitter almond on the close.*"

Wine Enthusiast, December 2009

🍷🍷 *Two bicchieri* - Italian Wines, Gambero Rosso 2009

Region: Sicily

Classification: Etna DOC

Area of Production: Valle Galfina, North of Mount Etna

Grapes: 80% Nerello Mascalese, 20% Nerello Cappuccio

Climate: Hilly with noteworthy fluctuations between night and day

Soil: Volcanic soil, rich in minerals

Altitude: 2300 feet above sea level

Production per Acre: 1.70 tons

Average Age of Vines: 50 years

Vinification Technique: Long maceration of the must with temperature-regulated fermentation.

Maturation: 65% in small French oak barrels and 35 % in American oak, for 12 months

Total Acidity: 5.5 g/l

Residual Sugar: 2.5 g/l

PH: Unknown

Alcohol: 13.65%

Total Cases Produced: 660