

# "PHIALE," ETNA ROSSO, DOC, 2009

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.

**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.)

**Tasting Notes:** This has a complex nose of fruit and perfume, with a taste that is unctuously delicious, suggestive of black cherries, chocolate, leather and cedar.

## **88 Wine Enthusiast - April 2012**

*"A blended red (that) shows balance and harmony, with clean berry notes, licorice, drying mineral, pencil shavings, rosemary and dried herb. It would pair well with spicy lamb in yogurt sauce."*

**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

**Average age of vines:** 60 years

**Production per Acre:** 1.70 tons

**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:** 0.9 g/l

**PH:** 3.70

**Alcohol:** 13.5 %

**Total Cases Produced:** 500