TORRE MORA

SCALUNERA

ETNA ROSSO DOC

The term Scalunera, Sicilian for staircase, refers to the terraced vineyards found on the steep slopes of the Etna volcano. This wonderful scenario is characterized by the typical lava stone walls, declared a World Heritage Site by UNESCO. Their ancient shapes embellish the flanks of the volcano, recalling the steps of an old amphitheatre.

Grapes: Nerello Mascalese 97% - Nerello Cappuccio 3%

Alcohol: 13,5% Vol.

Production area: Etna - Contrada Dafara Galluzzo (Rovittello – Castiglione di Sicilia)

Vineyards: 700 m a.s.l. | Bush vine.

Yield per ha: 6 tons

Winemaking: Harvest is made exclusively by hand and during the 2019 vintage it took place in mid-October. We opt for short macerations on the skins, about 14 days. Then temperature-controlled fermentation takes place (25-28°C).

Ageing: The wine is aged in large oak barrels and barriques for 18 months, 80% in oak barrels (10 hl - 30 hl) and 20% in barriques.

Tasting notes: Scalunera Rosso is crossed by precious purple shades, with ruby glares. It delights the nose with notes of red fruits, mandarin and black currant. The sip reveals exuberant tones of musk and juniper. The velvety tannic texture caresses the palate, leaving a roaring finish, like the volcanic spirit of Etna.

Food pairing: An elegant wine that can easily been enjoyed on its own or paired with a vast array of food: oily fish, typical of the Sicilian cuisine, pork, sheep cheese and vegetables such as eggplants and red peppers.

Serving temperature: 16 °C

Bottle size (subject to availability): 0.75 l, 1.5 l

