

NAVIGABILE 2016 - ETNA ROSSO D.O.C.



- Appellation: Etna DOC – Denominazione di Origine Controllata
- Type: red wine – still
- Harvest time: 18th of October 2016
- Grape: 90% nerello mascalese, 10% nerello cappuccio.
- Fermentation: traditional by wild yeasts at open air.
- Maceration: 18 days
- Ageing: big barrels (5-10 hectoliters) of cherry wood and oak for 14 month.
- Alcohol and Acidity: % Vol. 13,5 / Ph: 3,48
- Bottled date: October 2017
- Num. of bottles: 4850

The name "**NAVIGABILE**" in Italian means "able to be shipped by sail" and was historically the way the local wine merchants, since the XVIII^o century, used to name their top wines. The Navigabile® is made following the tradition by grapes of Nerello Mascalese with a small amount of Nerello Cappuccio. The Nerello Cappuccio traditionally was planted (from 5% to 20% of the whole vineyard) among the N.Mascalese to bring some smoothness and a gentle taste to the wine made crushing together the different grapes. "Navigabile", at that time was meant to be a wine capable to travel across the sea, up the other side of the world, maintaining all the quality and fragrance. An inestimable value for those times, when shipping were made by sail. After years of research, we realized this characteristic was related to some very particular details used in the grape selection and winemaking process. At that time only quality and human experience could delivery a great wine. We are glad to present our modern interpretation of that old criteria, able today to delivery our very idea of taste and character in the Etna red wines. We ask to this wine to sail across the world as ambassador of our work on Mount Etna.