

ANIMALIBERA

Emiliano Falsini

VIGNA FAVAZZA ETNA ROSSO DOC

AnimaLibera, is a new project of Emiliano Falsini Italian winemaker, born from his desire to produce limited quantities of wines in some of the most beautiful Italian's region. Emiliano wanted to transmit the passion for his profession, producing different wines that would represent some of the fantastic Italian's territories.

APPELLATION Etna Rosso DOC

GRAPE VARIETY Nerello Mascalese 100%

CHARACTERISTICS OF THE WINEMAKING TERRITORY

ALTITUDE 700 meters

SURFACE 1 ha

SOIL TYPE volcanic soil, minerals are presents in high concentration in these volcanic sands.

CLIMATE Mediterranean climate with high summer day night temperature range, mild autumn. Limited rainfall in winter and spring

EXPOSURE North

PLANTING DENSITY 7.000vines/ha

TRAINING SYSTEM bush vines "alberello".

VINTAGE NOTE

2009: a cool season with a very good summer, weather at harvest has been very good, dry and warm.

VINIFICATION AND AGEING

YELD PER HECTARE 50 q.li /ha

HARVESTING PERIOD end of October

HARVESTED METHOD manual

PRESSING only free run juice .

FERMENTATION CONTAINERS opened oak barrels

FERMENTATION TEMPERATURE 26-28°C

FERMENTATION TIME 7 days

MALOLACTIC FERMENTATION natural, in oak barrels during the spring

AGEING 14 months in used oak barrels further ageing in bottles.

TASTING NOTES

The ageing in oak barrels delivers a wine that shows refined notes, fine and elegant. On the palate is fresh, deep with a nice dynamic

