



Sant' Elia

Vineyard and winery notes

Terraced vineyards with alberello (bush) training. Hand harvested with a production of less than 180 grams of grapes per plant. After maceration in conical oak tanks, it ripens for over two years in barriques of French oak (Allier and Tronçais) and then for three years in the bottle

Winemaker notes

"Baron Felice Spitaleri's passion for the noble French varieties inspired us to bring back to life this wine. It was in fact Felice, my ancestor and founder of the winery, who first planted these varieties on our estate in the mid XIXth century and the incredible complexity obtained is the result of the adaptation of such vines to a unique volcanic terroir."
(Arnaldo Spitaleri)

Appellation

IGT Sicilia

Varietals

100% Pinot Noir

Production area

South-Western slopes of the Etna Volcano

Altitude

1000 / 1200m a.s.l.

Soil type

Volcanic formed from Etna's lava flows

Color

Deep ruby red with garnet reflections

Bouquet

Rich and fruity, with hints of blackberries, raspberries, cherries and elegant balsamic notes

Taste

Juicy and complex, with ripe and silky tannins making it extremely balanced and with a clean, elegant finish