



EVOLUTION

FINE WINES

Nicosia

Sicily, Italy



NICOSIA



Nicosia Contrada Monte Gorna Etna Rosso DOC 2019

SKU 445778 | 6x750 ml | Spec | \$32.99 Wholesale

Profile

The famous native Nerello Mascalese and Nerello Cappuccio grapes grown on high-elevation volcanic slopes of Mount Etna produce a rich and complex wine with a great minerality and flavoursome aromas such as red fruit, herbs, spices and liquorice. On the palate, this volcanic wine is well-balanced, with refined tannins and a long balsamic finish.

Reviews

94 Points - James Suckling: *"This classic Etna red has intense volcanic-lava character and an exciting interplay of fine tannins and restrained ripeness. More than enough red-cherry and redcurrant fruit to make this immediately appealing. Long, dry and mineral finish. From organically grown grapes. Drink or hold."* -Aug 2021

91 Points - Vinous | 90 Points - Robert Parker

Vineyard

The soil is volcanic, very rich in minerals; the composition of the eruptive materials gave life to composite soils, often made up by small sized pumice stones, known as "ripiddu", found mostly on extinguished volcanic cones such as Mt Gorna. Their elevated drainage capacity and their wealth in potassium play an important role in

Ageing

Mainly in stainless steel vats, 50% of the wine stays 5-6 months in barrique and 5-6 months in large oak casks; the ageing is completed by a stay of 6 months in the bottle.

Technical Notes

Appellation: Tenuta Monte Gorna - Mt Etna - **Certified Organic**

Composition: 90% Nerello Mascalese, 10% Nerello Cappuccio

Alcohol: 13.0%

Altitude: 700-750 m a.s.l. | Exposure: South - East

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