



Palmento Rosso

Wine details

Producer	Vino di Anna
Vintage	2019
Varieties	Nerello Mascalese 90%, Nerello Cappuccio 3%, Grenache 2%, mixed indigenous whites 5%
Fermentation	300 yr old lava stone Palmento
Maceration	5- 7 days
Yeasts	Indigenous
Ageing	used wooden cask, qvevri and stainless steel
Filtration	Not clarified or filtered
Residual Sugar	1.30 g/l
SO ²	14 mg/L
Alcohol content	13.10%
Production	5000 bottles

Vineyard details

Soils	volcanic (basalt)
Altitude	650 metres - 800 metres



Vine Age average 40 -50 yrs