

TORRE MORA

CAURU

ETNA ROSSO DOC

The Cauru name, Sicilian for hot, refers to the internal heat and energy of the volcanic soil. The unique climatic conditions, as well as the mineral-rich land, unleash marvellous perfumes and create this incredibly elegant wine.

Grapes: 85% Nerello Mascalese, 15% Nerello Cappuccio

Alcohol: 13,5% Vol.

Production area: Etna - Contrada Chiuse del Signore (Linguaglossa), Contrada Dafara Galluzzo (Rovittello - Castiglione di Sicilia)

Vineyards: 650-700 m a.s.l. | Bush vine and spurred cordon

Yield per ha: 7 tons

Winemaking: Harvest is made exclusively by hand and during the 2020 vintage it took place at the beginning October. We opted for a 24 hours cold soaking maceration followed by a short, 7 days, skin contact during alcoholic fermentation. The spontaneous malolactic fermentation naturally occurs in spring.

Tasting notes: Bright ruby red colour. Fragrant, bright raspberry, cherries, violet and dates. The focused palate shows a volcanic freshness with cherry jam, citrus, pomegranate and fine tannins. The finish is long and vibrant bringing together the energy of Etna.

Food pairing: tuna, roasts of duck or turkey. Excellent with vegetarian dished based on wild mushrooms, eggplants or medium aged cheeses.

Serving temperature: 16° C

Bottle size (subject to availability): 0.75 l, 1.5 l

