



# ALTA MORA

## 2017 GUARDIOLA ETNA ROSSO DOC



Alta Mora is a winery from the Cusumano family. It has been a lifelong dream for the Cusumano brothers to build a winery among these black, fertile and dynamic soils. These grapes are grown on **150-year-old vines** and harvested on the slopes of the active volcano, Mt. Etna, in Sicily. The Alta Mora name represents the great heights of the vineyards on the mountain and the dark, black volcanic soil. The volcano itself is nearly 11,000 feet high and Guardiola vineyards are planted up to 3,000 feet. The north side of Mt. Etna is an extreme territory, fascinating and multiform. The different compositions of minerals of each lava flow transformed the soils with unique peculiarities.

Alta Mora Guardiola Etna Rosso is 100% Nerello Mascalese grapes - which are indigenous to Sicily and the predominant red grape of Mt. Etna. Many wine enthusiasts compare this wine to a Nebbiolo or Pinot Noir. The deeply colored, thick-skinned grapes contribute gritty tannins and vibrant acidity. "The strength of Guardiola's will satisfy the most demanding palates." - Mario Ronco

**Appellation:** Mt. Etna, DOC

**Composition:** 100% Nerello Mascalese

**Color:** Ruby red.

**Profile:** The nose opens with scents of ripe fruit, enriched by pleasant spicy and mineral notes. Spicy plum, red cherry, minerals and violet aromas have an almost pungent quality. The palate is broad, elegant and enveloping, with a lingering flavor.

**Vinification:** Manual harvest in cases, light pressing and destemming, maceration at 82°F for 18-21 days. Malolactic fermentation in wood, successive fining in barrels of 25hl and tonneaux.

**Alcohol:** 15%

UPC: 086891086910  
SCC: 10086891-08691-7  
Case: 6pk/ 750ML

### Features:

- Mt. Etna DOC has the highest altitude vineyards in Europe harnessing the volcano and sunlight energy, the cool climate in Sicily, and ungrafted, Pre-phylloxera vines.
- Late November harvest wines are slowly matured, light-bodied, and have great acidity.
- Alta Mora is family-owned and is 100% estate grown, hand-harvested, limited-production wines.

### Benefits:

- The altitude and terroir allow the Nerello Mascalese to ripen slowly, which promotes rich tannins and distinctive aromas in the grape.
- Produces regal, complex and age worthy wines with a unique taste profile, small production, and high quality.
- The Cusumano family is meticulous about the grape growing, winemaking and operations, ensuring high quality with each vintage.

