



RESTIVO  
WINE

TECHNICAL SHEETS



**Grape:**

Nerello Mascalese 90%, Nerello Cappuccio 10%



**Production Area:**

North slope of Mt. Etna, from various "Contrade".



**Vineyard Altitude:**

Between 600 and 750 meters a.s.l.



**Soil Type:**

Volcanic origin, mainly sandy, rich in stones and organic matter



**Cultivation:**

Espalier and alberello system (head-cultivated bush)



**Plant density:**

Alberello 8,000 per hectare  
Espalier 5,050 per hectare



**Grape harvest:**

October



**Harvest:**

Manual



**Winemaking:**

Fermented in steel at max 25°C with 10–15 days of maceration



**Ageing:**

Aged for 12 months in 2.25hl French oak barrels on fine lees, followed by steel and 3 months in bottles

Alcohol content 14%

## Tasting Notes

**Color:** Intense carmine red.

**Nose:** Fruity with notes of wild berries, Marasca cherry, and currant; spicy hints of vanilla and black pepper with a balsamic finish.

**Palate:** Balanced, fresh, and soft, with good tannins and persistence.



**Grape:**  
Carricante 100%



**Production Area:**  
North slope of Mt. Etna, from various  
“Contrade”



**Vineyard Altitude:**  
Between 580 and 650 meters a.s.l.



**Soil Type:**  
Volcanic, mainly sandy, rich in stones and  
organic substances



**Cultivation:**  
Espalier and alberello system (head-cultivated  
bush)



**Plant density:**  
Alberello 8,000 per hectare  
Espalier 5,050 per hectare



**Grape harvest:**  
October



**Harvest:**  
Manual



**Winemaking:**  
Fermented in steel at controlled temperatures  
between 14°C and 18°C

Alcohol content 13,5%

## Tasting Notes

**Color:** Pale yellow with greenish nuances.

**Nose:** Citrus and fruity sensations of apple, with an intense mineral vein shifting towards marine rock notes.

**Palate:** Fresh and lively with a pleasant savory vein and excellent persistence.



**Grape:**  
Nerello Mascalese 100%



**Production Area:**  
North slope of Mt. Etna, from various  
“Contrade”



**Vineyard Altitude:**  
Between 600 and 750 meters a.s.l.



**Soil Type:**  
Volcanic, mainly sandy, rich in gravel  
and organic substances



**Cultivation:**  
Espalier and alberello system (head-cultivated  
bush)



**Plant density:**  
Alberello 8,000 per hectare  
Espalier 5,050 per hectare



**Grape harvest:**  
Late September, first week in October



**Harvest:**  
Manual



**Winemaking:**  
White vinification with soft pressing and  
rapid separation of must from skins; steel  
fermentation at controlled temperatures



**Ageing:**  
In steel at 12°C, then in bottles

Alcohol content 12%

## Tasting Notes

**Color:** Pale pink.

**Nose:** A bouquet of flowers and fruits; wild rose and lilac, geranium and lavender, raspberry, grapefruit, and pomegranate, all fused in a pleasant balance.

**Palate:** Fresh and mineral, with a savory finish and a satisfying fruity persistence.



**Grape:**

Nerello Mascalese 100%



**Production Area:**

Contrada Feudo di Mezzo, Castiglione di Sicilia (North slope)



**Vineyard Altitude:**

600 to 650 meters a.s.l.



**Soil Type:**

Contrada Feudo di Mezzo is on sandy volcanic soils with a high presence of “ripiddu”, rich in minerals; dark lava sands alternate with large stones from ancient eruptions, giving rise to deep, mixed soils



**Cultivation:**

Alberello system (head-cultivated bush)



**Plant density:**

8,000 per hectare



**Average Vine Age:**

60 years



**Grape harvest:**

October



**Harvest:**

Manual



**Winemaking:**

In steel with temperature control to 25°C, maceration 10 to 15 days



**Ageing:**

24 months in 2.25hl French oak barrels on fine lees, plus 3 months in bottles

Alcohol content 14%

## Tasting Notes

**Color:** Intense garnet red color.

**Nose:** Ripe berries such as blackberries and raspberries, intertwined with herbaceous notes of Mediterranean scrub, humus and gunpowder.

**Palate:** Structured and dynamic, with a bold acidity, silky texture, and noble tannins; a lingering, dry, and salty finish with hints of sweet spices.



**Grape:**

Nerello Mascalese 90%, Nerello Cappuccio 10%



**Production Area:**

Contrada Arcurìa, Castiglione di Sicilia (North slope)



**Vineyard Altitude:**

600 to 650 meters a.s.l.



**Soil Type:**

Black volcanic sand with large pebbles, organic material from Etna lava flows, creating fertile and mineral-rich soil type



**Cultivation:**

Alberello system (head-cultivated bush)



**Plant density:**

8,000 per hectare



**Average Vine Age:**

50 years



**Grape harvest:**

October



**Harvest:**

Manual



**Winemaking:**

In steel with temperature control to 25°C, maceration 10 to 15 days



**Ageing:**

24 months in 2.25hl French oak barrels on fine lees, plus 3 months in bottles

Alcohol content 14%

## Tasting Notes

**Color:** Intense garnet red.

**Nose:** An interplay between wild berries and emerging scents of leather, tobacco leaf, and volcanic smoke.

**Palate:** Structured with vibrant freshness, velvety richness, and polished tannins; an evolving finish marked by mineral persistence and subtle spicy evolution.



**Grape:**  
Carricante 100%



**Production Area:**  
Contrada Arcurìa, Castiglione di Sicilia (North slope)



**Vineyard Altitude:**  
600 to 650 m a.s.l.



**Soil Type:**  
Black volcanic sands interwoven with coarse gravel and organic traces from ancient lava flows. Loose soil, rich in minerals



**Cultivation:**  
Espalier and alberello system (head-cultivated bush)



**Plant density:**  
Alberello 8,000 per hectare  
Espalier 5,050 per hectare



**Average Vine Age:**  
10 years



**Grape harvest:**  
October



**Harvest:**  
Manual



**Winemaking:**  
In steel, temperature from 12 to 16 °C



**Ageing:**  
6 months in 2.25hl French oak barrels on fine lees

Alcohol content 13%

## Tasting Notes

**Color:** Golden yellow.

**Nose:** Intense notes of ripe citrus (lemon zest, grapefruit), white peach, and flint minerality.

**Palate:** Dry and full-bodied; flavors evolve from green apple and saline herbs to honey and petrol sensations, with a persistent finish of volcanic ash. High ageing potential.



**Grape:**  
Nerello Mascalese 100%



**Production Area:**  
Northern slopes of Mount Etna, Barbabecchi Contrada (Castiglione di Sicilia)



**Vineyard Altitude:**  
1000 meters a.s.l.



**Soil Type:**  
Contrada Barbabecchi, basalt on brown soil, rich in stone, pH neutral. Loose Soil, optimal drainage, high levels of iron and nitrogen



**Cultivation:**  
Alberello system (head-cultivated bush)



**Plant density:**  
8,000 per hectare



**Average Vine Age:**  
60 years



**Grape harvest:**  
Late September, early October



**Harvest:**  
Manual



**Winemaking:**  
In steel, temperature up to 25°C, then 10 to 15 days maceration



**Ageing:**  
24 months in 5.00hl French oak barrels on fine lees, plus 3 months in bottles

Alcohol content 14%

## Tasting Notes

**Color:** Intense purple-red.

**Nose:** Wild berries intertwined with a balsamic finish and Mediterranean scrub scents.

**Palate:** Spices, liquorice, and rhubarb confirm the great elegance given by its altitude; soft and fresh entry leading to velvety tannins and a savory finish.



**Grapes:**

Pinot Nero 80%, Nerello Mascalese 20%



**Production Area:**

Northern slopes of Mount Etna, in various "Contrade"



**Vineyard Altitude:**

580 to 750 m a.s.l.



**Soil Type:**

Volcanic, mainly sandy, rich in stone and organic substances



**Cultivation:**

Espalier system



**Plant density:**

Espalier 5.050 per hectare



**Grape harvest:**

First week in August to second week in September



**Harvest:**

Manual



**Winemaking:**

Soft pressing of whole grapes, using only the "flower" must (free-run juice) fermented at low temperatures



**Second fermentation and ageing:**

Traditional Method (Metodo Classico) aged for over 24 months on selected yeasts

Alcohol content 12,5%

## Tasting Notes

**Color:** Pale pink with onion-skin reflections; fine and persistent perlage.

**Nose:** Fragrant citrus freshness and floral notes preceding red fruit aromas, bread crust, and pastry cream.

**Palate:** Lively and fresh, providing a firm yet soft texture.



# RESTIVO WINE

## **Restivo Wine**

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