

GAMBINO VINI



WE ARE ON THE VOLCANO

*Etna, at the vertical limit of
vine cultivation, where
everything is extreme.*

TIFEO ROSSO DOP ETNA

*Tifeo red has a delicate ruby
color. The first, fruity notes of
blackberries and yellow fleshed
fruits like peach or apricot are
followed by subtle scents of
forest floor, tobacco, spices and
leather, balanced by freshness
and rich mineral notes.*

DATA SHEET

Grape variety

Nerello Mascalese, Nerello Cappuccio

Type of soil

Volcanic

Cultivation system

220 x 80 cm espalier

Vine density

5700 plants per hectare

Yield Grape/Ha

6000 – 7500 kilos per hectare

Aging

*12 months in 225 liter oak barriques
and 500 liter oak tonneaux, 12
months stainless steel and at least 3
months bottle aging*

Serving temperature

16 - 18 °C