

GAMBINO VINI

WE ARE ON THE VOLCANO

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



FEU D'O ROSSO IGP TERRE SICILIANE

*A delicate, fruit-forward red
with notes of red fruits such as
strawberries and raspberries
and floral notes. Feu d'O red has
a fresh and lingering taste in the
mouth.*

DATA SHEET

Grape Variety

Nero d'Avola, Nerello Mascalese

Type of Soil

*Clay, Limestone (Nero d'Avola) and
Volcanic (Nerello Mascalese)*

Cultivation System

220 x 90 cm Espalier

Vine Density

5000 Plants per Hectare

Yield Grape/Ha

9000 – 11000 Kilos per Hectare

Aging

*6 months stainless steel and at least
2 months bottle aging*

Serving Temperature

14 - 16 °C