

AMMURA



ETNA ROSSO 2023

Etna, Italy

ABOUT AMMURA

Ammura brings Tommasi's heritage to Sicily on this 37-acre Mount Etna estate, where ancient volcanic soils and dramatic elevation deliver striking intensity. Nerello Mascalese and Carricante thrive in volcanic soils shaped by centuries of lava, among fossilized cannon stones and breathtaking sea views. With a cellar blending tradition and innovation, Ammura leads Etna's modern wine scene, crafting Rosso and Bianco DOC that capture the volcano's power, fertility, and timeless Sicilian spirit.

THE WINE

Ammura Etna Rosso showcases Etna's signature mineral tension and the lifted aromatics of Nerello Mascalese, emphasizes finesse over weight, making it exceptionally versatile at the table while still delivering the depth and character expected of high-elevation volcanic reds.

TECHNICAL INFORMATION

VARIETY: 100% Nerello Mascalese

VINEYARD: Nerello Mascalese from Etna's volcanic slopes; long, steady ripening; sea-facing exposure and volcanic minerals yield fresh, vibrant fruit.

WINEMAKING: Destemmed and macerated in stainless steel, fermenting 12–15 days at 64–72°F with daily cap wetting.

VINTAGE: A hot, dry summer stressed vines. September rain and October weather rescued ripeness, yielding perfumed, mineral wines with fine tannins.

CERTIFICATIONS: SUSTAINABLE

AGING: 6 months in stainless steel, 12 months in 20-hectoliter oak barrels

ALC. BY VOL.: 13.5%

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PACKAGE SPECS

PACK: 6x750ml C

CLOSURE: Cork

PALLET: 12x7 (84)

CASE DM: 12.6x10x6.5 in

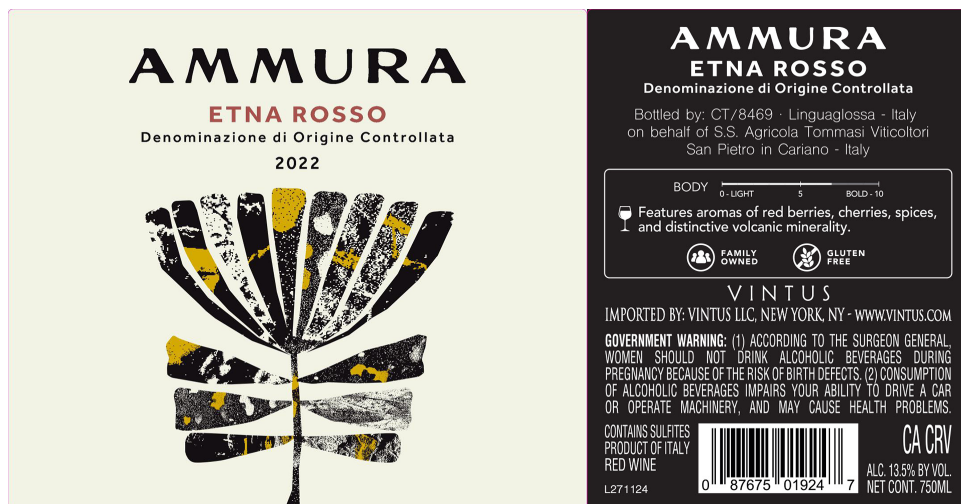
CASE WEIGHT: 19 lb

BTL DEPTH: 3.14 in

BTL HEIGHT: 12 in

BTL WEIGHT: 3.17 lbs

ESTATE BOTTLED: Yes



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SRP: \$54

UPC: NO UPC CODE

SCC: 10087675019244