

# GAMBINO VINI

## WE ARE ON THE VOLCANO

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



### **PETTO DRAGONE** DOP ETNA

*Petto Dragone has a delicate  
ruby color with tendencies  
towards garnet red. Its subtle  
scents of autumn breeze,  
berries, rhubarb, goudron,  
lavender and rose hips are  
harmonised by a surprising  
mineral aspect.*

### DATA SHEET

**Grape Variety**

*Nerello Mascalese*

**Type of Soil**

*Volcanic*

**Cultivation System**

*220 x 80 cm Espalier*

**Vine Density**

*5700 Plants per Hectare*

**Yield Grape/Ha**

*5000 – 6000 Kilos per Hectare*

**Aging**

*12 months in 2500 liter oak barrels,*

*12 months in stainless steel an at*

*least 12 months bottle aging*

**Serving Temperature**

*16 - 18 °C*