

# 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*