



1215 Wine Bar & Coffee Lab

Patria, "Sensi" Etna Rosso 2018

Varietal:

Nerello Mascalese

Region:

Sicily, IT

Farming:

Practicing Sustainable

Soil Type:

Volcanic w/ heavy Iron

Fermentation:

Large Slavonian Oak

Dry/Sweet:

Dry

Body:

3/5

Acid:

3/5

Tannin:

3/5

ABOUT THE WINE

For some reason the cooling weather we start having bouts of ahead of the official Fall season (we're not like those chains that start their PSLs in August, trying to make Autumn happen way too early), we start craving Etna Rossos! There's something so comforting when the temps start flirting with the cold of the spiced herbal red that gets us going. The medium body also helps us transition from the light juicy chillable reds of the summer and get us ready for the fuller reds we go back to each winter. Mt. Etna's wines have gained more and more fame through the years; even picking up the nickname the Burgundy of the Mediterranean, the wines are complex and what they lack in brawniness they make up for in finesse and a commanding structure. This Etna beauty comes to us from the Northern slopes of the mountain in the heart of the Cantine Patria farm. Traditionally made, this wine is aged in Slavonian oak and is singing in the pre-fall weather with flavors of spiced cherries, floral bouquets, and a pronounced and generous finish. We can honestly find an excuse to drink this wine year-round, but she's hitting hard right now so we thought we'd share her with you!

Not too heavy on the palate but full of flavor: tart red berries, herbs, and minerally on the nose and finish!

