

ETNA ROSSO SENECIO 2021 D.O.C

Appellation:	Etna Rosso D.O.C.
Varietals of grapes:	95% Nerello Mascalese, and some Nerello Cappuccio and Minnella bianca
Production area:	from a single vineyard in Castiglione di Sicilia (CT) in Contrada Picciolo, Rovittello
Exposure:	north side of Etna, at on average 670 meters above sea level
Vineyard:	terraced historical with dry lava stone walls, built around 1860 when the vineyard was first planted, north-facing, pasted between the lava flows of 1911 and 1923
Age of the vines:	plants with an age of 80 to 120 years, some older plants
Soil:	volcanic, deep, predominantly sandy (90%), silt (0.45%) and clay (0.65%) with sub-acid reaction pumice stone (pH 6.6). Good presence of organic substance
Type of cultivation:	goblet bush-training (Albarello Etneo), each vine is supported by an Etna chestnut pole
Plantation density:	6.000 vines per hectare
Cultivation method:	traditional with manual cultivation, organic certified. No use of plastic material
Harvest:	manual, half October
Vinification:	manual selection of the bunches, destemming and light pressing. Maceration with the peels for 15 days in a steel tank at controlled temperatures (23-26 °C.) to better extract
color and	aromatic substances. Spontaneous malolactic fermentation
Ageing:	8 months in stainless steel, subsequent 9 months in 3rd-passage French oak barriques, then passage in stainless steel for 4 months, final aging in bottle for at least 1 year
Production:	2.000 bottles plus 50 magnum
Oenologist:	Giandomenico Negro
Alcohol content:	13,5% vol.
Serving temperature:	suggested 16-18 °C.

TASTING

Visual:	medium intensity ruby red color
Nose:	intense with red fruits (strawberry and cherry) and variegated with a floral bouquet
Palate:	on the palate is fresh, stretched out, mineral with young tannins and a long finish

CONTRADA PICCIOLO

The contrada (geographically limited area) is nestled between the lava flows of Mount Etna from 1911 and 1923, located on the north-west side of the Etna volcano at an average height of about 670 meters above sea level. A favorable microclimate and the black and sandy lava soil rich in microelements nourish the plants. The vines have a long seasonal cycle where the grapes can ripen slowly and completely. Here we welcome regular winds, which help, together with organic cultivation, avoid common vine diseases as well as biodiversity in the vineyard. Working organically here comes naturally.

VINTAGE 2020

A cold winter and mild spring, the vegetative cycles were balanced and produced healthy and well-ripened grapes. October 15 the harvest was completed. Thanks to normal climatic conditions, the 2020 vintage was very good and the wine stands out for its great finesse and minerality and good alcohol percentage(14%). As expected, the yield was low. The characteristics of Nerello Mascalese on this side of Etna are well expressed.

