

ETNA D.O.C. ROSSO SENECIO 2024

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| Appellation: | Etna D.O.C. Rosso |
| 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: | organic grapes, 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: | Traditional red winemaking process, with pumping over for the first two days and sub sequent punching down; maceration lasted six days. After alcoholic fermentation, the wine was racked to remove the coarsest lees and transferred to a stainless steel tank. Alcoholic fermentation was conducted with selected yeasts. |
| Ageing: | the refinement took place entirely in steel tanks for 12 months |
| Oenologist: | Calogero Statella |
| Alcohol content: | 14% vol. |
| Serving temperature: | suggested 16-18 °C. |

TASTING

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| Visual: | medium intensity ruby red color |
| Nose: | intense with red fruits and a floral bouquet |
| Palate: | on the palate is fresh, stretched out, mineral with soft young tannins |

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 2024

The 2024 vintage will be remembered as a testament to the resilience of our ancient vineyards. Despite being one of the driest years in two decades, the volcanic soils of Etna demonstrated their remarkable ability to retain deep water reserves, maintaining excellent grape health. The altitude acted as a natural thermal regulator against summer heatwaves, allowing for the slow, late maturation essential for the complex, spicy aromatic profile characteristic of Nerello Mascalese. Harvest finished as normal by October 16th.

