

ETNA ROSSO SENECCIO 2020 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 the municipality of Castiglione di Sicilia (CT) in Contrada Picciolo, Rovittello
Exposure:	north side of Etna, at on average 670 meters above sea level. Vineyard pasted between the lava flows of 1911 and 1923
Vineyard:	terraced historical with dry lava stone walls, built around 1860 when the vine yard was first planted, north-facing
Age of the vines:	plants with an age of 80 to 120 years and more
Soil:	volcanic, deep, predominantly sandy (90%), silt (0.45%) and clay (0.65%) with the presence of sub-acid reaction pumice stone (pH 6.6). Good presence of organic substance
Type of cultivation:	goblet bush-training whereby each vine is supported by an Etna chestnut pole
Plantation density:	6.000 vines per hectare
Viticulture:	organic, limited to traditional working methods
Cultivation method:	traditional with manual cultivation operations and entirely certified organic without the use of plastic material
Harvest:	manual, half October
Vinification:	manual selection of the bunches, destemming and light pressing. Maceration with the peels in a steel tank at controlled temperatures between 23 and 26 degrees centigrade to better extract color and aromatic substances. Spontaneous malolactic fermentation.
Ageing:	8 months in stainless steel, then 60% during 9 months in 3rd-passage French oak barriques, then in bottle for at least 12 months
Production:	1.300 bottles
Oenologist:	Giandomenico Negro
Alcohol content:	14% vol.
Serving temperature:	suggested 16-18° C.

TASTING

Colour:	medium intensity ruby red color, typical for the Nerello Mascalese
Scent:	intense and varied with a floral bouquet characterized by red fruits and spicy notes of pepper
Taste:	on the palate it is fresh, mineral with balanced 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 the 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

