

100  
CASALE  
120

a unique place,  
a unique wine



## ETNA ROSSO CONTRADA PICCIOLO 2020 D.O.C

Denominatie:	Etna Rosso D.O.C.
Varietal:	Nerello Mascalese 100%
Production area:	Rovittello, Etna / Northern exposure
Total production:	1.300 bottles
Soil:	black, brownish volcanic sand, volcanic rocks
Training system:	bush-training with chestnut poles
Viticultura:	organic, sustainable, limited to traditional working methods
Vineyard:	historical with century old vines, at on average 670 meters above sea level
Plantation density:	6.000 vines per Ha
Yield:	average 5.000 kg per Ha
Harvest:	manual, 15 October 2020
Vinification:	soft destalking and rolling pressing after careful selection of the grapes
Fermentation:	with controlled temperature maceration in stainless steel with selected yeast
Time of maceration:	maceration on the skin for 8-10 days at a temperature between 23 and 26°C to extract colors and perfumes, spontaneous malolactic fermentation
Oenologist:	Giandomenico Negro
Ageing:	8 months in stainless steel plus 6 months ripening in bottle, drink from December 2021
Alcohol content:	13,7% vol.
Serving temperature:	16-18° C.

### TASTING NOTES

Color:	medium intensity ruby red color
Scent:	intense and clean with a bouquet that enhances the red fruit notes, with gentle spicy aromas where black pepper and white pepper stand out
Taste:	on the palate is fresh, light with well extracted tannins and a long and mineral finish, the territory is faithfully expressed

### 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

With a cold winter and mild spring, the vegetative cycles in 2020 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 their great finesse and minerality and have a good alcohol percentage (13,7%). As expected, the yield was low. The characteristics of Nerello Mascalese on this side of Etna are well expressed.

**120**  
C A S A L E  
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organic and traditional,  
wine from the volcano