

ETNA ROSSO SENECIO 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 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 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, then 60% during 9 months in 3rd-passage French oak barriques, in bottle for at least 12 months
Production:	1.500 bottles including 200 magnum
Oenologist:	Giandomenico Negro
Alcohol content:	14% vol.
Serving temperature:	suggested 16-18 °C.

TASTING

Visual:	medium intensity ruby red color, typical for the Nerello Mascalese
Nose:	intense, red fruits with floral notes, a hint of roasted aromas, spicy and notes of pepper
Palate:	fresh and delicate, ripe fruit, well-balanced fine tannins, good dosed acidity, subtle spice and long finish. The wine has character and finesse

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.

