

Centenario



Etna, Sicily, Italy

Nerello Mascalese 100%



Feudo di Mezzo

630 metri



*Vine age
(100+ years old)*



*Amphora
Fiberglass containers
(19 months)*



Description:

The word "Centenario" means that a person has lived for more than 100 years.... hence the wine is named for the vines that have survived 100 years old or more. These precious old vines are majority found in our Feudo di Mezzo cru. It demonstrates the full potential of the volcanic soil characters. The works in the vineyards are all done by hand in the most natural way.

No irrigation, chemical fertilization nor pesticide treatments etc.

Due to the limited arable area of Mount Etna, production is very limited but qualitative.

Vineyards: Feudo di Mezzo

Altitude: From 630 meters

Vines age: 100+ years

Training systems: Alberello on lava terrace

Varietal: Nerello Mascalese

Soil: Volcanic rocks

Fermentation: Spontaneous fermentation with indigenous yeasts using whole clusters, without clarification or stabilization

Élevage: 19 months in various Anfora and Fiber glass containers

Tasting notes:

Tasting Notes: Intense aroma of cherries & bremleberries & tea leaves, crushed rocks and wood moss. Its freshness of fruits and complex layers of dried herbs & minerals transform the wine into tremendous amount of elegance.

Recommended pairings: Pasta with truffles, Sea Urchins, roasted suckling pigs etc.