

760 metri



Etna, Sicily, Italy

*Nerello Cappuccio 10%
Nerello Mascalese 90%*



*Taccione
Sciaranuova*

*Vine age
(15 - 75+ years old)*



720 metri - 770 metri



*French Oak
Glass containers
(19 months)*

Description:

The significance of altitude's influence on the wine is demonstrated by blending the Cru Sciaranuova with the Cru Taccione, based on the proximity of their altitudes. The works in the vineyards are all done by hand in the most natural way possible without irrigation, chemical treatments, etc. The limited cultivable area of Etna means the production is very limited but qualitative.

Vineyards: Sciaranuova and Taccione

Altitude: From 720 to 770 meters above sea level

Vines age: 15 - 75 years

Training systems: Alberello and Cordone

Varietal: Nerello Mascalese and Nerello Cappuccio

Soil: Volcanic Rocks and Sands

Fermentation: Indigenous yeasts fermentation without fining or stabilisation process

Élevage: 19 months in various sizes of French barrels and Glass containers

Tasting notes:

Initial aromas of crushed stone and dried berries. The wine slowly evolves into hints of fresh cherries, pine, and chestnuts. It is a rich wine with lots of liveliness. The enticing flavors of pepper, mulberries, sea salt-like minerals echoing black fruits and a boisée finish. It requires patience and settling.

Recommended pairings: Grilled meat, Ossobuco, Pecorino cheese etc.