

# 980 metri



*Etna, Sicily, Italy*



*Carrana  
Barbarbecchi  
Monte Dolce*

*840 metri - 1000 metri*



*Nerello Mascalese 100%*



*Vine age  
(45 - 80 years old)*



*French Oak  
Glass containers  
Ceramic Vase  
(19 months)*

## Description:

The three vineyards situated along the Quota Mille road at an altitude of about 1000 meters—Carrana, Barbarbecchi and Monte Dolce—share similar land and soil conditions. Therefore, the grapes from these parcels are merged and vinified together as the 980 meters wine. After harvesting, the grapes undergo spontaneous fermentation and are individually matured in different containers to develop complexity. The vineyards uphold a philosophy of respecting nature; all work is done by hand with no irrigation, chemical fertilization, or pesticides applied. Due to Etna's limited cultivable area, production is very limited but of exceptional quality.

Vineyards: Carrana, Barbabecchi and Monte Dolce

Altitude: From 840 to 1000 meters

Vines age: approx. Ages 45 to 80+ years

Training systems: Alberello

Varietal: Nerello Mascalese

Soil: Volcanic Ash, Rocks and Sands

Fermentation: Spontaneous with Indigenous Yeasts

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

## Tasting notes:

Complex nose of black plums, wood moss, wild mushrooms and dried fennel. The mouthfeel is smooth and fresh with a core of supple tannins supporting the cherry, rosemary and spearmint flavors in a stony way...it truly is a journey of joy from the start to the long finish

Recommended pairings: Roast chicken, wild boar or lamb chops etc.