



**Appellation:** Etna Rosso DOC

**Zone:** San Lorenzo District, Randazzo (province of Catania)

**Cru:** n/a

**Vineyard extension (hectares):** 4

**Blend:** 98% Nerello Mascalese - 2% Nerello Cappuccio

**Vineyard age (year of planting):** Nerello Mascalese 1967,2017 - Nerello Cappuccio 1967,2017

**Soil Type:** Volcanic (volcanic ash with black pumice and volcanic rock)

**Exposure:** The vineyards stand on the northern slope of the Etna Volcano

**Altitude:** 700-750 meters above sea level

**Colour:** light ruby red with mahogany hues

**Nose:** Intense, ripe fruit and spicy notes

**Flavour:** Structured and full in the mouth, with evident but supple tannins

**Serving temperature (°C):** 18-20

**Match with:** Meat dishes, seasoned cheese

**Average no. bottles/year:** 1,500

**Alcohol %:** n/a

**Grape yield per hectare tons:** 4

**Notes:** Vine training system: en gobelet and modified en gobelet. Harvest: during the first ten days of October. First vintage: 2015

**Vinification and ageing:** Alcoholic fermentation and maceration with the skins with temperature control (28-30 degrees Celsius). Spontaneous malolactic fermentation. The wine then matures for 16-18 months in French oak barriques, tonneaux and large casks (10-30 hectolitres). 20% new wood and for 1 month in steel.

**Awards:** n/a

### *Estate History*

The estate is located on the northern slopes of the volcano, with vineyards between the village of Solicchiata and the town of Randazzo, the area historically recognized as the finest in the appellation for fine red wines. The property consists of 36 hectares, divided into 15 parcels in five crus, with a total vineyard surface of 30 hectares. Except for 6 hectares recently planted, the vines of the rest are between 50 and 100 years old. The vines of one parcel, having survived phylloxera, have reached the venerable age of 130-140 years old. The soils differ very much from cru to cru, and even within the crus themselves. The same is true of the altitudes, our vineyards ranging between 600 and 1,000 metres above sea level. Four parcels lie in Calderara Sottana at an elevation of 600-700 metres. By far the rockiest cru in the appellation, in the roughest parts you can't see the soil for the black volcanic pumice carpeting the vineyards. Two vineyards lie in Guardiola, between 800 and 900 metres altitude, on very poor soil: volcanic sand mixed with basaltic pebbles and traces of ash. Two more properties lie in Feudo di Mezzo. Very old vines, also terraced, traditional alberello plantings, very tightly spaced, also worked exclusively by hand. Loose deep volcanic ash roughed up by a good measure of small volcanic pebbles. Two vineyards lie in Santo Spirito. A new property has recently been bought in Contrada San Lorenzo. Besides estate owned vineyards, Terre Nere has long term leases on 4 hectares and buys grapes from small local vigneroni who follow organic procedures. All the wines are produced from local varieties, and all are D.O.C. Etna. Three versions of Etna Bianco are produced. .

