



Appellation: ETNA ROSATO DOC

Zone: Randazzo and Castiglione di Sicilia (Catania)

Cru: n/a

Vineyard extension (hectares): this wine is produced from the young vines of all the vineyards of the estate

Blend: 100% Nerello Mascalese

Vineyard age (year of planting): Nerello Mascalese 1988,1953

Soil Type: Volcanic

Exposure: The vineyards stand on the northern slope of the Etna volcano

Altitude: 600-900 meters above sea level

Colour: "parure d'oignon"

Nose: typically fruity, reminiscent of cherry and ripe strawberry

Flavour: Cool, lively and austere fragrant

Serving temperature (°C): 8-10

Match with: Fish hors d'oeuvres, fish dishes

Average no. bottles/year: 15,000

Alcohol %: n/a

Grape yield per hectare tons: 6

Notes: First released vintage: 2005. Vine training system: modified en goblet. Harvest: first ten days of October.

Vinification and ageing: Soft pressing. Fermentation in steel vats at a low temperature. Bottled when ready.

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 over 30 hectares, divided into 10 parcels in four crus, with a total vineyard surface of 25 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. 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. 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. Two versions of Etna Bianco are produced.

