



TENUTA DELLE TERRE NERE

Prephylloxera – La Vigna di Don Peppino 2017

Appellation: Etna Rosso D.O.C.

First released vintage: 2006

Production area: contrada Calderara, township of Randazzo (Catania)

Varietals of grapes: 98% Nerello mascalese, 2% Nerello cappuccio

Extension of the vineyard: 1 ha

Yield per hectare: 3-3,5 tons/ha

Characteristics of the soil: volcanic, shallow, rich in rocks, traces of ash

Exposure: northern slope of Mount Etna, 600 meters a.s.l.

Average age of the vines: the vines are previous to the phylloxera plague happened in late 1800

Type of cultivation: en goblet and modified en goblet

Harvest: first decade of October

Vinification: alcoholic fermentation under controlled temperature (28-30° C)

Aging: spontaneous malolactic fermentation and aging in French oak barriques, tonneaux.
Bottling after 16-18 months of wood aging and 1 month in steel.

Colour: intense ruby with mahogany hues

Nose: complex, with notes of wild flowers, red fruits and noble spices

Flavour: concentrated, but also balanced and elegant at the same time, long-lasting pleasure

Food matches: red meat, game, seasoned cheese

Suggested serving temperature: 18-20° C

Alcohol %: 14,5 %

Annual production: 6.500 bottles (0,75 l)