



Appellation: ETNA ROSSO DOC

Zone: Calderara district, Randazzo (province of Catania)

Cru: La Vigna di Don Peppino

Vineyard extension (hectares): 0.8

Blend: 98% Nerello Mascalese - 2% Nerello Cappuccio

Vineyard age (year of planting): Nerello Mascalese - Nerello Cappuccio

Soil Type: Volcanic, shallow, rocky, traces of ash

Exposure: Northern slope of the Etna volcano

Altitude: 600-900 meters above sea level

Colour: Intense ruby red with mahogany hues

Nose: Complex, with notes of wild flowers, red fruit and spices

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

Serving temperature (°C): 18-20

Match with: Red meat, game, seasoned cheese

Average no. bottles/year: 2,300

Alcohol %: n/a

Grape yield per hectare tons: 3-3.5

Notes: First released vintage: 2006. Vine training system: en goblet, modified en goblet. Harvest: first ten days of October. The vines are ungrafted and are previous to phylloxera which ravaged Italy at the end of 1800s

Vinification and ageing: Alcoholic fermentation with temperature control (28-30 degrees Celsius). Spontaneous malolactic fermentation and ageing in French oak barriques and tonneaux. Bottling after 16-18 months of wood ageing and 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 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.

