

# Etna Rosso 2021

Etna DOC

100% Nerello Mascalese

*This wine is produced by our winery Feudo di Mezzo situated in the heart of Etna's wine area. It is made from Nerello Mascalese grapes and is an expression of this noble vine cultivated in the splendid and unique terroir of Etna.*



**FIRST VINTAGE**  
2012

**DISTRICT OF VINEYARD**  
Castiglione di Sicilia (CT)

**VINEYARDS**  
Feudo di Mezzo;  
Pietramarina

**WINERY**  
Feudo di Mezzo



**CERTIFIED**  
SOStain®; 10.1 B



**TYPE OF SOIL:** land which is perfectly positioned and exposed, black with lava sands and thus extraordinarily rich in minerals with abundant structure of large dimensions, and surrounded by woods and more recent lava flows.

**ALTITUDE:** Feudo di Mezzo 610 metres above sea level; Pietramarina 510 metres above sea level.

**YIELD PER HECTARE:** 70 quintal.

**TRAINING SYSTEM:** espalier with spurred cordon pruning system.

**PLANTING DENSITY:** 5.050 plants per hectare.

**METHOD OF CULTIVATION:** according to the criteria of organic agriculture and SOSain® protocols; ground cover of wild plants to augment the organic matter, enhancing the strength of the soil's microfauna; plant health protected by small quantities of sulphur and copper; phytophages attacked with useful insects, sexual confusion and applications of natural restoratives such as zeolite, kaolin and vegetable extracts.

**HARVESTING PERIOD:** 1-10 October.

**VINIFICATION:** The grapes are gathered in crates of about 15-17 kg and refrigerated at about 10 °C and then selected by hand. After destemming fermentation up to 24 °C in wooden vats and stainless steel tanks. They remain on the skins for 12-18 days, daily undergoing two manual

pressings or a punching-down, then they are drawn off with the help of the vertical press.

**MATURATION:** wooden and stainless steel tanks for 6-8 months.

**FIRST BOTTLING:** July 2022.

**ALCOHOL CONTENT:** 13,40% vol.

**TOTAL ACIDITY:** 5,28 g/l

**PH:** 3,53

**AGEING CAPACITY:** to drink at once or age for 6-7 years.

**BOTTLE SIZE:** 0,75 l

**WEIGHT OF BOTTLE:** 400 g

**CORK:** single-piece natural cork; DIAM®, Nomacorc®.

**TASTING NOTES:** Vanilla, sour cherry, wild strawberry, a very clean flowery touch. Fleshy and smooth in the mouth. Very expressive fruit with more complex aromatic intrusions of undergrowth, myrtle and oriental spices. A wine which unexpectedly transforms itself into a champion of red drinks, with marked flavour and a tasting profile with emerging and exciting traces of iron, rhubarb and black pepper.

**PAIRING:** A table wine for drinking every day. Its versatility permits it to accompany the simplest dishes, like pasta with tomato sauce, to the most complex, both meat and fish.

## NOTES ON THE VINTAGE - ETNA 2021

The 2020 vintage in Sicily was of high quality but low production. For this reason the vines had sufficient strength to confront the following year.

After more than ten years of sustainable agriculture and several years of conversion by Planeta, it was the first year of organic certification. Everything went extremely well and the climate was a great help.

The 2020/2021 winter in Sicily had decidedly less rainfall in the east (strangely also in the south on Etna and at Capo Milazzo), while there was slightly less rain than usual in the centre and to the west. During the agricultural year – that is October 2020 to September 2021, rainfall in the south-east was 40% less than the ten-year average. Definitely a memorable figure, and remedied with the necessary irrigation.

Budding occurred slightly earlier than usual but the onset of spring did not accentuate the process; we arrived at harvesting about a week early.

During the summer months – crucial for quality in Sicily – it is true that there were some very hot days but also that, numerically, there were fewer extremely hot days than in years such as 2017; the average temperature in the south-east was within the ten-year average. It was higher on Etna, where without a doubt the summer caused a reduction in the quantity of grapes, forcing us to carry out thinning activities.

What made the harvest definitely promising was the amount of summer rainfall, which was abundant for a Sicilian summer, in June, July and August. In between, dry days which were perfect for harvesting. A magic wand!

Following a hotter and drier summer than usual, the ideal autumn climate brought high quality to the grapes. Really healthy grapes; production lower by 15/20%, an intense version of Nerello with great aromas and fine colours. The higher vines did better, but generally a harvest requiring little need for selection and wines indicated as 'few but good'.