



TENUTA DELLE TERRE NERE

Calderara Sottana

Appellation: Etna Rosso D.O.C.

First released vintage: 2003

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

Varietals of grapes: 100% Nerello mascalese

Extension of the vineyard: 14.5 ha

Yield per hectare: 6 tons/ha

Characteristics of the soil: black pumice, solid volcanic rock. The stoniest Contrada in the North slope of Etna Appellation

Exposure: northern slope of the Mount Etna, 600-650 meters a.s.l.

Average age of the vines: between 50 and 100 years old

Type of cultivation: en goblet and modified en goblet

Harvest: first/second 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 14 months of wood aging and 1 month in steel.

Colour: pale ruby with mahogany hues

Nose: penetrating bouquet, rich ripe fruit and spice

Flavour: structured, full and complex, with rich tannic feel

Food matches: meat, seasoned cheese

Suggested serving temperature: 18-20° C

Alcohol %: 14,5 %

Annual production: 9.000 bottles (0,75 l)