

## Etna Rosso Doc Contrada Marchesa 2017

**Icon Wines Collection:** Great wines with unique personalities.

*Light ruby red in color, the cru Etna Rosso Doc Contrada Marchesa presents an elegant bouquet with hints of small red fruits, spicy notes and underbrush. On the palate it stands out for its fine balance and tannic texture that prolongs its persistence. A noble interpretation of Nerello Mascalese from one of the most select districts of Etna with only 6,500 bottles produced.*

**DENOMINATION:** Etna Rosso Doc Contrada Marchesa.

**GRAPES:** Nerello Mascalese, the main red grape variety native of Etna.

**PRODUCTION AREA:** Eastern Sicily, on the northern slope of Etna, in the Marchesa district at Castiglione di Sicilia.

**LAND AND CLIMATE:** altitude approximately 750 m above sea level; the lava soil has a sandy texture, a subacid-neutral pH, with good organic endowment. Deep, rich in minerals, the lava soil allows for a significant expansion of the root system. This area north of the volcano is characterized by lower rainfall than the other slopes of Etna. Summers are cool, characterized by strong temperature changes between day and night. Due to its location, Contrada Marchesa is well ventilated and sunny.

**VINEYARD:** about 2 hectares (5 acres); partly etnean *Alberello* (bush vine) with 6,900 plants per hectare, 80 plus years old, and partly VSP (Vertical Shoot Positioning) trained with spurred cordon pruning with a density of about 4,500 plants per hectare. The production yield is about 4-5 tons per hectare (1.6-2 tons per acre).

**VINTAGE:** in the year **2017** there was **678 mm of rain**, less than the average\* of 788 mm recorded on the northern slope of Etna. The snow in January slowly released an additional amount of water into the soil. The green pruning - carried out between June and July - favoured the vegetative-productive balance, giving life to very healthy grapes. Overall, production was slightly lower than the company average with a **quality reaching peaks of excellence**: the wines are characterized by extreme cleanliness, freshness and aromatic intensity\**average rainfall recorded in Randazzo starting from the 2007 harvest; in this area, rainfall data refer to the agricultural year from November 1*

*to October 31 of the following year.*

**HARVEST:** a careful selection of the grapes in the vineyard, and manual harvesting in boxes; the high summer temperatures determined an advance of about 10 days compared to the traditional period of ripening of the grapes in this territory; in particular in the Marchesa district the Nerello Mascalese was harvested on the 7th and 8th of October.

**VINIFICATION:** at the reception in the cellar, further selection of the bunches on the vibrating table and subsequent selection of the berries thanks to a destemmer that selects only perfectly ripe berries, discarding the green and overripe ones. Fermentation in steel with maceration on the skins for 10-12 days at a temperature of 25° C. Aging for 14 months in French oak (second and third passage barriques) and then over 12 months in the bottle before being marketed.

**ANALYTICAL DATA:** alcohol 14.10% vol. - total acidity 5.6g/l. - pH 3.42

**TASTING NOTES (12/05/2020):** light ruby red in color, Etna Rosso Doc Contrada Marchesa presents a fragrant bouquet with hints of small red fruits, spicy notes (cinnamon and black pepper) and underbrush, followed by balsamic nuances and a delicate mineral note. In the mouth it stands out for its great balance characterized by a good freshness and structure. The fine tannic texture prolongs its persistence and enhances the elegance of this cru.

**LONGEVITY:** over 10 years

**FOOD&WINE:** excellent with risotto, meat and game. Try also with legume or vegetable soups delicately spiced. Serve in large goblets at 18°C (64°F).

**WHEN YOU WISH:** an exclusive and memorable experience. Enjoy unique sensations over time. Enrich your collection with inimitable and long-lived wines. Make a prestigious gift.

**DIALOGUE WITH ART:** the protagonist of this label, designed by the illustrator Stefano Vitale, is brimming with charm and mystery. A volcano-goddess with an aristocratic face, adorned with precious jewels: flowers and fruits that reflect the prestige of this select area. The label also depicts the medieval village of Castiglione di Sicilia and its vineyards interspersed with volcanic ashes.

**FIRST VINTAGE:** 2017.

