

Etna Rosso Doc Contrada Marchesa 2018

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 fruity, floral and aromatic herbs scents. In the mouth it stands out for its great balance and fine tannic texture that make it an icon of volcanic elegance.

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; is set in a natural amphitheater surrounded by thousand-year-old slopes with little vegetation ("nude"), which accentuate the temperature range. In this district temperatures are averagely colder and ripening is later.

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: on Etna the 2018 vintage was cooler and rainier (946 mm) than the average* (801 mm); Rainfall was recorded in spring and summer, quite usual for vineyards over 700 m. a. s. l. ; in particular, some rainfall between mid-August and early September exalted freshness and aroma. On this side of the volcano the following weeks were dry; this climatic factor, together with the choice to carry out some thinning, facilitated the desired ripening and the regular course of the harvest. The red wines are very elegant and with an extremely fine and with well-

integrated tannins. *average rainfall recorded in Randazzo since 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; in the Marchesa district the Nerello Mascalese was harvested on the 9th and 11th 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 at least 18 months in the bottle before being marketed.

ANALYTICAL DATA: alcohol 13.62 % vol. - total acidity 6.0 g/l. - pH 3.50

TASTING NOTES (31/01/2021): light ruby red in color, Etna Rosso Doc Contrada Marchesa presents a fragrant bouquet with fruity, floral and aromatic herbs scents. In the mouth it stands out for its great balance and fine tannic texture that make it an icon of volcanic elegance.

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.

