

The Etna
Estate

Etna Rosso Doc Contrada Marchesa 2019

Light ruby red in color, the cru Etna Rosso Doc Contrada Marchesa presents an elegant bouquet with fruity, floral, and balsamic notes. In the mouth, it stands out for its great balance and fine tannic texture that makes it an icon of volcanic elegance



PRODUCTION AREA

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

GRAPES

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

SOILS AND CLIMATE

Altitude approximately 750 m above sea level; the lava soil has a sandy texture, a subacid-neutral pH, with a 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 accentuates 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 2019 vintage was a fresh vintage and rainfalls were very similar (802 mm) to the average* (801 mm); it was a typical vintage on Mt. Etna with rainfall that was recorded also 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. These reds are very elegant and with fine and 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 19th and 21st of October.

WINEMAKING AND AGING

At the reception in the cellar, a 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 (77°F). Aging for 14 months in French oak (second and third passage barriques) and at least 22 months in the bottle before being released.

TASTING NOTES

Light ruby red in color, *Etna Rosso Doc Contrada Marchesa* presents a fragrant bouquet with fruity notes of raspberry and cherry, balsamic hints and aromatic herbs nuances (rosemary and thyme) which go together with the spicy notes of cinnamon and forest floor. On the palate, it stands out for its great balance and fine tannic texture that makes it an icon of volcanic elegance. (October 28th, 2022)

AGING POTENTIAL

Over 10 years.

ARTISTIC LABELS

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.

FOOD PAIRING

Excellent with risotto, meat, and game. Try also with legume or vegetable soups delicately spiced. Serve in large goblets at 18°C (64°F).

ANALYTICAL DATA

Alcohol 13.78% vol, total acidity 5.6 g/l, pH 3.53.

FIRST VINTAGE

2017.