

WINES - TASCANTE ESTATE

il TASCANTE

Vintage 2013

Produced in a wine-producing area of Sicily unlike any other, in a territory with a strong energy, at the vineyard that symbolizes the Volcano. The wines have a rich tannic structure and a typical aromatic intensity, with mineral notes supported by a pleasant freshness. Black soil, volcanic rock walls, biodiversity in the groves full of chestnuts and downy oaks, dry lava flows from different eras. Tascante is our interpretation of the Nerello Mascalese variety, cultivated in the oldest vineyards at the Contrada Sciaranova Estate, on the North- East slope of the volcano. It ages in 30 hl Slavonic rover barrels for 18 months.

Technical Details

- **Grapes:** Nerello Mascalese
- **Appellation:** Sicilia DOC
- **Production area:** North side of the volcano Mount Etna - Sciaranova and Boccadorzo contradas - Randazzo, Catania, Sicily
- **Soil:** Terracing on volcanic soil
- **Age of vineyard:** 1960
- **Elevation:** 750 meters
- **Vineyard exposure:** North
- **Training System:** Espalier
- **Pruning System:** Spurred Cord
- **Vine density:** 4.500
- **Yields:** 5500 kg/ha
- **Harvest:** 24 October
- **Weather pattern:** Hot spring/summer with autumn cooler than usual. Almost no rain in spring and summer. From mid-August, intensified precipitation all fall. Good availability of water and lower than average temperatures enhanced ripening of Nerello Mascalese, even if later than the year before
- **Fermentation:** Traditional for red
- **Fermentation Temperature:** 25/30°C.
- **Duration of Fermentation:** 8 days
- **Malolactic Fermentation:** Fully developed
- **Ageing:** 300-liter Slavonian oak barrels for 18 months, in bottle for 4 months
- **Alcohol Content:** 13,50% Vol.
- **Wine Analytical Data:** pH 3,46 - AT 5,90 g/l - ZR 0,50 g/l - ET 28,6 g/l.

