

TENUTA
TASCANTE

GHIAIA NERA 2018

The perfect blend between the Nerello Mascalese grape and the volcanic soil of Etna, this wine comes from terraces surrounded by chestnut and oak woods, an area rich in biodiversity. Soft tannins, with freshness and drinkability. Aged in large non-invasive oak barrels to which the Nerello Mascalese variety is well suited.

Grape: Nerello Mascalese

Appellation: Red - Etna DOC

Vineyards: northern slope of the Etna volcano - Contrada Sciaranuova, Piano Dario, Rampante, Catania - Sicily

Soil: terraces on volcanic sediments

Age of vineyard: 2004/2007

Elevation: 600 m a.s.l.

Vineyard exposure: north

Training system: espalier

Pruning system: spur-pruned cordon

Vines per ha: 4,500

Vines per ha: 75 ql on average

Harvest period: October 20th - 30th

Climate: hot and dry spring, cool and rainy summer

Fermentation: traditional for reds with maceration

Fermentation temperature: 25/30°C

Duration of fermentation: 6 days

Malolactic fermentation: full

Ageing: in 25 hl oak casks for 12 months

Alcohol content: 13% Vol.

Wine analytical data: pH 3.45 - TA 5.83 g/l - RS 0.4 g/l - TE 26.3 g/l

