

TENUTA
TASCANTE

TEFRA 2021

The Nerello Mascalese grape from the slopes of Etna was historically used in the production of high quality rosé wines due to its intense and striking colour. Tefra, a word which derives from the Greek for “ashes” – the pyroclastic matter generated by a volcanic eruption, is made from a parcel of vines from the Contrada Rampante.

Delicate and clean on the nose, it stays true to the Nerello Mascalese variety; its freshness and flavour make it very lively in the mouth.

Grape: Nerello Mascalese

Appellation: Rosé - Etna DOC

Vineyards: northern slope of the Etna volcano - Contrada Rampante, Castiglione di Sicilia - Catania - Sicily

Soil: terrace cultivations on volcanogenic sediments

Age of vineyard: 2000

Elevation: 740 m a.s.l.

Exposure: north

Training system: espalier

Pruning system: spurred cordon

Vines per ha: 4,250

Vines per ha: 68,80 ql

Harvest period: 29 September

Fermentation: Direct pressing of the grapes, fermentation process for white wine using the free-run must

Fermentation temperature: 16/18°C

Duration of fermentation: 12 days

Malolactic fermentation: not carried out

Ageing: In stainless steel tanks in the presence of fine lees

Alcohol content: 13% Vol.

Wine analytical data: pH 3.35 - TA 6.50 g/l - RS 0.2 g/l - TE 20.03 g/l

