

# Etna Rosso 2022

Etna DOC

100% Nerello Mascalese

*This wine is produced by our winery Feudo di Mezzo situated in the heart of Etna's wine area. It is made from Nerello Mascalese grapes and is an expression of this noble vine cultivated in the splendid and unique terroir of Etna.*

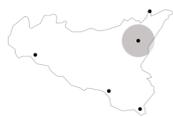


**FIRST VINTAGE**  
2012

**DISTRICT OF VINEYARD**  
Castiglione di Sicilia (CT)

**VINEYARDS**  
Feudo di Mezzo;  
Pietramarina

**WINERY**  
Feudo di Mezzo



**CERTIFIED**  
SOSTain®; 10.1 B



**TYPE OF SOIL:** land which is perfectly positioned and exposed, black with lava sands and thus extraordinarily rich in minerals with abundant structure of large dimensions, and surrounded by woods and more recent lava flows.

**ALTITUDE:** Feudo di Mezzo 610 metres above sea level; Pietramarina 510 metres above sea level.

**YIELD PER HECTARE:** 70 quintal.

**TRAINING SYSTEM:** espalier with spurred cordon pruning system.

**PLANTING DENSITY:** 5.050 plants per hectare.

**METHOD OF CULTIVATION:** according to the criteria of organic agriculture and SOSTain® protocols; ground cover of wild plants to augment the organic matter, enhancing the strength of the soil's microfauna; plant health protected by small quantities of sulphur and copper; phytophages attacked with useful insects, sexual confusion and applications of natural restoratives such as zeolite, kaolin and vegetable extracts.

**HARVESTING PERIOD:** 1<sup>st</sup>-10<sup>th</sup> October.

**VINIFICATION:** The grapes are gathered in crates of about 15-17 kg and refrigerated at about 10 °C and then selected by hand. After destemming fermentation up to 24 °C in wooden vats and stainless steel tanks. They remain on the skins for 16-18 days, daily undergoing two manual

pressings or a punching-down, then they are drawn off with the help of the vertical press.

**MATURATION:** wooden and stainless steel tanks for 6-8 months.

**FIRST BOTTLING:** August 2023.

**ALCOHOL CONTENT:** 14% vol.

**TOTAL ACIDITY:** 5,54 g/l

**PH:** 3,40

**AGEING CAPACITY:** to drink at once or age for 6-7 years.

**BOTTLE SIZE:** 0,75 l

**WEIGHT OF BOTTLE:** 400 g

**CORK:** single-piece natural cork; DIAM®, Nomacorc®.

**TASTING NOTES:** Vanilla, sour cherry, wild strawberry, a very clean flowery touch. Fleshy and smooth in the mouth. Very expressive fruit with more complex aromatic intrusions of undergrowth, myrtle and oriental spices. A wine which unexpectedly transforms itself into a champion of red drinks, with marked flavour and a tasting profile with emerging and exciting traces of iron, rhubarb and black pepper.

**PAIRING:** A table wine for drinking every day. Its versatility permits it to accompany the simplest dishes, like pasta with tomato sauce, to the most complex, both meat and fish.

## NOTES ON THE VINTAGE - ETNA 2022

Sicily and Planeta record a great quality 2022 harvest.

An average production lower by about 12% (to be better defined in the different areas) and a dry summer which determined extremely healthy grapes, with a very low fungal load. A harvest that - despite extreme weather conditions - magically balanced out: the very heavy late autumn rains made up for the winter drought; the high average temperatures of June and July were offset by an ideal August - October. From chaos to peace.

Even on Etna, the summer was hot, with June and July above the average, August below the average and then September and October with wonderful dry weather, after the 105 mm rainfall in August.

The resulting wines certainly have a supporting acidity, as it did not rain as usual just around harvest time, and are ripe and full. Nerello Mascalese with very intense colors.

Also in terms of quantity, a harvest second only to 2018.