

TERRA COSTA NTINO












*Etna, madre mia,
anch'io ho una bella
grotta tra le cave rocce*
Teocrito, Idilli



deAetna

etna rosso doc

The name DeAetna, inspired by the title of a Latin pamphlet dated 1494, expresses the sacredness of the oenological universe. Written in dialogue form, the text tells of the ascension to the top of the volcano by a Venetian writer, Pietro Bembo, after returning from his stay in Messina at Constantine Lascaris's. The description and study of Mt.Etna and its activity assign to "DeAetna" classical and historical mysticism giving the Sicilian wine the most intellectual moment of the encounter at the table.

-  **Appellation:** "Etna Rosso" Denominazione di Origine Controllata .
-  **Production area:** Contrada Blandano - Viagrande Catania, south-east slope of Etna.
-  **Altitude:** 450-550 m.a.s.l..
-  **Site climate:** High-hill with considerable day-night temperature swings.
-  **Grapes:** Nerello Mascalese 90%, Nerello Cappuccio 10%. Ripening in the first fifteen days of October.
-  **Soil type:** Sand of volcanic origin.
-  **Vines per hectare:** 6500 vertical-trained, bush-trained and spurred cordon-trained.
-  **Yield:** 60 q/ha.
-  **Average age of vines:** 45 years.
-  **Harvest:** Manual.
-  **Vinification:** The grapes are destemmed and then allowed to ferment on the skins for about ten days. During skin contact, the wine is briefly pumped over the cap.
-  **Maturation:** When malolactic fermentation is complete, the wine matures in steel and medium-sized oak barrels, and then in bottle
-  **Average annual production:** 35.000.
-  **Alcohol content:** 13,5% vol.
-  **Serving temperature:** 18°C.
-  **Organic Wine:** Inspecting body authorised by Mi.P.A.A.F. IT BIO 008. Controlled operator n° B979.

