

CONTRADA CRASA 2019 ETNA ROSSO

TERROIR, WORK IN THE VINEYARD AND HARVEST

Soil: Volcanic, rich in skeleton

Vineyard altitude: 550-600m / slm

Grape variety: 97% Nerello Mascalese 3% autochthonous white grapes (Carricante, Catarratto, Minnella, Inzolia)

Extension of the vineyard: 0.6 ha. Worked in uncertified organic.

Plant type: Alberello etneo

Average density of plants per hectare: 4000

Average age of the vineyard: 80 years

Average production per hectare: 30.0 hl

Harvest: Manual

IN THE BASEMENT

Vinification: mechanical crushing with crushing-destemmer, maceration and spontaneous fermentation in stainless steel tanks of 30 hl for 15 days with daily pumping over and punching, racking and pressing of the marc with vertical press and aging on the fine lees in the same for 9 months in oak tonneaux . Bottle aging of at least 6 months.

No clarification and filtration.

Total sulfur dioxide (SO₂): 40.0 mg / l

Bottles produced: 2200