



TENUTA
DELLE
TERRE NERE

Etna Rosato

Sicily



Appellation: ETNA ROSATO DOC

Zone: Randazzo and Castiglione di Sicilia (Catania)

Cru: n/a

Vineyard extension (hectares): this wine is produced from the young vines of all the vineyards of the estate

Blend: 100% Nerello Mascalese

Vineyard age (year of planting): Nerello Mascalese 1992,1957

Soil Type: Volcanic

Exposure: The vineyards stand on the northern slope of the Etna volcano

Altitude: 600-900 meters above sea level

Colour: “parure d’oignon” pink

Nose: typically fruity, reminiscent of cherry and ripe strawberry

Flavour: Harmonic with a pleasant acidity

Serving temperature (°C): 8-10

Match with: cooked fish appetisers, pasta and rice dishes with fish or with vegetables

Average no. bottles/year: 18,000

Alcohol %: n/a

Grape yield per hectare tons: 6

Notes: First released vintage: 2006. Vine training system: modified en gobelet. Harvest: first ten days of October. Vine training system: modified en gobelet

Vinification and ageing: White vinification with soft pressing of the clusters, static cold decanting of the must. Fermentation in steel with temperature control (13-15 degrees Celsius). The wine is bottled when ready.

Awards: n/a

Estate History

The estate is located on the northern slopes of the volcano, with vineyards between the village of Solicchiata and the town of Randazzo, the area historically recognized as the finest in the appellation for fine red wines. The property consists of 36 hectares, divided into 15 parcels in five crus, with a total vineyard surface of 30 hectares. Except for 6 hectares recently planted, the vines of the rest are between 50 and 100 years old. The vines of one parcel, having survived phylloxera, have reached the venerable age of 130-140 years old. The soils differ very much from cru to cru, and even within the crus themselves. The same is true of the altitudes, our vineyards ranging between 600 and 1,000 metres above sea level. Four parcels lie in Calderara Sottana at an elevation of 600-700 metres. By far the rockiest cru in the appellation, in the roughest parts you can't see the soil for the black volcanic pumice carpeting the vineyards. Two vineyards lie in Guardiola, between 800 and 900 metres altitude, on very poor soil: volcanic sand mixed with basaltic pebbles and traces of ash. Two more properties lie in Feudo di Mezzo. Very old vines, also terraced, traditional alberello plantings, very tightly spaced, also worked exclusively by hand. Loose deep volcanic ash roughed up by a good measure of small volcanic pebbles. Two vineyards lie in Santo Spirito. A new property has recently been bought in Contrada San Lorenzo. Besides estate owned vineyards, Terre Nere has long term leases on 4 hectares and buys grapes from small local vigneroni who follow organic procedures. All the wines are produced from local varieties, and all are D.O.C. Etna. Three versions of Etna Bianco are produced. .



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