

LAENEO

Dionysus attenuates his disquiet by drinking young wine in the mists of January. At the crackling of the embers, in the evening, wine and meat became blood and feeling, inner strength, courage before the birth of new time.



DENOMINATION: Sicilia D.O.C.

VARIETAL: Nerello Cappuccio 100%

TASTING NOTES

COLOR: ruby red, mauve shades

SCENT: iron notes, incense, pepper, cinnamon, plums, carrub

TASTE: ripe plums and sour cherries, black pepper, wild berries, savoury

CHARACTERISTIC OF THE PRODUCTION AREA

PRODUCTION AREA: Biancavilla

VINEYARD SURFACE: 1,5 ha

AGE OF THE VINEYARD: 1970

EXPOSITION: South

ALTITUDE: 900 mt

SOIL COMPOSITION: *Biancavilla, Contrada Manzudda.*

The Biancavilla area at 900msl is characterized by areas composed of small volcanoes and craters from remote eras now extinct, these led to the formation of limestone caves and a terroir composed mainly of clayey particles, lapilli leftovers, sand and volcanic ash.

There are small fractions of potassium, basaltic lavas and ancient tuffs. The thermal excursion is sudden and wider than the north side, it is such that it reaches 30 degrees giving, with the fine and sandy skeleton, a vertical elegance and a unique strong minerality, that if combined with the high rates to the genotypic acidity of the indigenous varieties guarantee a very high aging potential both for the Carricante grapes, Nerello Mascalese and Nerello Cappuccio

HARVEST: October

YIELD PER HA: 6.000 kg

VINIFICATION : soft destemming-crushing with rollers after a careful selection of the grapes in the vineyard and on the sorting belt in the cellar

PRE-MACERATION: cold pre-maceration for 48-72 hours at 12 ° c to extract perfumes and color

FERMENTATION: fermentation with controlled temperature maceration in stainless steel tanks

MACERATION ON THE PEELS: 5-7 days

AGING: aging in bottle for at least 12 months

TOTAL PRODUCTION: 6.000