

# 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.



## LAENEO

**DENOMINATION:** Sicilia D.O.C.

**VARIETAL:** Nerello Cappuccio 100%

**ENOLOGIST / AGRONOMIST:** Benedetto Alessandro

### **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, 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 thermic 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