

ERSE ROSSO

Erse, the call of the sunrise and the dew at dawn.
"The blue of the drops of the dew."
The blue of the sky of Etna.



ERSE ROSSO

DENOMINATION: Etna Rosso D.O.C.

VARIETALS: Nerello Mascalese 90%, Nerello Cappuccio 8%, Minnella, Carricante 2%

ENOLOGIST / AGRONOMIST: Benedetto Alessandro

TASTING NOTES

COLOR: light ruby

SCENT: wild berries, coriander, cloves, pimento and pink pepper

TASTE: austere and soft tannins. Round and spicy, erse tells an old story about Etna winemaking, where for hundred years the red grapes have been mixed with the white ones, a marriage between indigenous varieties. A picture of our meltin pot vineyard where tastes and roots are melted together, giving a feminine complexity

CHARACTERISTICS OF THE PRODUCTION AREA

PRODUCTION AREA: Rovittello

Fessina has a particular position: the semicircular skiing that surround the vineyard creates a microclimate that allows the grapes to ripen slowly and completely, giving the wine unique elegance and complexity that are refined in the bottle giving austerity and longevity. A singularity among the wines of the northern part of the "Muntagna" that does not give anything to the muscularity and all to the fineness.

VINEYARD SURFACE: 6 ha

AGE OF THE VINEYARD: 1950

EXPOSITION: North-East

ALTITUDE: 700 mt.

SOIL COMPOSITION: *Rovittello*, the pulsating heart of Fessina, is gathered between two semi-circular lava flows, a nest that brings to mind the ancient concept of French clos. The soil is fine and deep, composed mainly of pumice, fine destructured clays and ancient powders. The terroir has centenarians rootstocks, mainly consisting of Alberelli of Nerello Mascalese, a small portion of Nerello Cappuccio and some plants of Carricante and Minnella. Terraces mark the centuries dividing the various genotypes and the various ages. This cauldron of biodiversity is revealed hidden, an amphitheater that protects and develops a unique specificity that gives it feminine, irony and finely spicy notes. The approximately 8000 plants per hectare and the difference of genotypical character and age are a clear symbol of peasant agriculture on the volcano, made of ancient handmade vineyards, tradition and history

HARVEST TIME: October

YIELD PER HA: 6.000 kg

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

FERMENTATION: fermentation with controlled temperature maceration in stainless steel tanks

TIME OF MACERATION ON THE PEELS: 6 to 9 days of maceration depending on the vintages, fermentation temperatures between 23 and 26 ° c to extract color and perfumes

AGING: aging in bottle for at least one year

TOTAL PRODUCTION: 25.000