

ERSE ROSSO CONTRADA MOSCAMENTO 1911

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.



DENOMINATION: Etna Rosso D.O.C.

VARIETALS: Nerello Mascalese 100%

ENOLOGIST / AGRONOMIST: Benedetto Alessandro

TASTING NOTES

COLOR: light ruby

SCENT: violet, ink, pink pepper, iron and wild red berries

TASTE: round and soft tannins. Spicy and velvety, with high vertical acidity and a sweet, herbaceous and persistent finish

CHARACTERISTICS OF THE PRODUCTION AREA

PRODUCTION AREA: Rovittello 1911 Eruption

Fessina has a particular position: the semicircular lava flow that surround the vineyard creates a microclimate that allows the grapes to ripen slowly and completely, giving to the wines unique elegance and complexity that are refined in to the bottle with austerity and longevity. A singularity it is added by the 1911 eruption of Mt. Etna, which is the selection area for our new Erse, that is harvested by hand from old bush vines, that develops their roots on a light volcanic and alluvial soil, rich in pumice and basalt, very sandy and able to give us wines which are rich in elegance, complexity and a true portrait of our terroir.

VINEYARD SURFACE: 1/2 ha

AGE OF THE VINEYARD: 1932

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 and fine clay. The terroir has centenarian 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: 5.000 kg

VINIFICATION: soft destemming 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 French oak tonneaux and 35hl barrels for 24 months, plus 12 months in bottle

TOTAL PRODUCTION: 3.300