

TENUTA
TASCANTE

C'ERAGIÀ 2021

From a small one-acre vineyard in the Contrada (district) Rampante comes our interpretation of Chardonnay. The idea of making one of the most celebrated international grape varieties on the slopes of Etna was challenging but fascinating. We produced about 5,000 bottles, aged in French Chassin oak from small family barrel makers.

Grape: Chardonnay

Appellation: White – Sicilia DOC

Vineyards: northern slope of the Etna volcano – Contrada Rampante, Castiglione di Sicilia – Catania – Sicily

Soil: the landscape of the Contrada Rampante vineyards is characterized by volcanic formations with different compositions but from the same time period (between 4,000 and 15,000 years ago).

Age of vineyard: 2000

Elevation: 740 m a.s.l.

Exposure: north

Training system: espalier

Pruning system: spur-pruned cordon

Vines per ha: 4,250

Vines per ha: 60 ql

Harvest period: August 18th, 2021

Climate trends: dry and mild winter, cool spring with average rainfall. Dry and very hot summer, especially in the months from June to August

Fermentation: in 300 L French oak barrels

Fermentation temperature: 16/18°C

Duration of fermentation: 12 days

Malolactic fermentation: not carried out

Ageing: In stainless steel tanks in the presence of fine lees

Alcohol content: 14% Vol.

Wine analytical data: pH 3.36 – TA 5.51 g/l – RS 0.6 g/l – TE 22.3 g/l

