

CONTRADA RAMPANTE 2019

Mt Etna, Europe's highest active volcano, is situated on the eastern side of Sicily and is home to some of Italy's most dramatic wine landscapes. The Etna DOC is divided into 132 Contrade, or wine districts. Each Contrada is characterized by its soil components and the age of the lava formations in the vineyards. Tasca works in four Contrade located on the northern side of Mt. Etna. Contrada Rampante is located between Passopisciaro and Randazzo and is a 4.28 ha vineyard that has large dry-stone wall terraces at an average slope of 4.7% with volcanic formations that date from 4,000 - 15,000 years ago. Contrada Rampante is 100% Nerello Mascalese aged 12 months in 25 hl Slavonia oak casks.

Grapes: Nerello Mascalese

Appellation: Red - Etna DOC

Production area: North slopes of Etna volcano - Contrada Rampante Castiglione di Sicilia, Catania - Sicily

Soil: formations of volcanic origin of different lithological characterization, but of the same time period (15,000 - 4,000 years old)

Age of vineyard: 2000

Elevation: 740 m a.s.l.

Exposure: north east - south west

Training system: espalier

Pruning system: spur-pruned cordon

Vines per ha: 5,000

Yields per ha: 67 q/l

Harvest: October 19th

Andamento climatico: A mild start to the spring with good rainfall in March. A hot and dry summer. Good rainfall at the beginning of October ensured a slow maturation

Fermentation: traditional for reds

Fermentation temperature: 25-30°C

Duration of fermentation: 8 days

Malolactic fermentation: full

Ageing: 12 months in 25hl Slavonian oak barrels

Alcohol content: 13.5% Vol.

Wine analytical data: pH 3.34 - TA 6.5 g/l - RS 0.63 g/l - TE 25.9 g/l

