

TENUTA  
**TASCANTE**

## **GHIAIA NERA 2021**

The result of the interaction between Nerello Mascalese and Etna's volcanic soils, this wine is conceived on terraces surrounded by chestnut and downy oak groves in a richly biodiverse area. Soft tannins, good freshness and drinkability. Aged in noninvasive large Slavonian oak barrels, just as Nerello Mascalese requires.

**Grape:** Nerello Mascalese

**Appellation:** Red – Etna DOC

**Vineyards:** northern slope of the Etna volcano – Contrada Sciaranuova, Piano Dario, Rampante, Catania – Sicily

**Soil:** terraces on volcanic sediments

**Age of vineyard:** 2004/2007

**Elevation:** 600 m a.s.l.

**Vineyard exposure:** north

**Training system:** espalier

Pruning system: spur-pruned cordon

**Vines per ha:** 4,500

**Vines per ha:** 50 ql on average

**Harvest period:** October 08<sup>th</sup> – 21<sup>st</sup>, 2021

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

**Fermentation:** traditional for reds with maceration

**Fermentation temperature:** 25/30°C

**Duration of fermentation:** 6 days

**Malolactic fermentation:** full

**Ageing:** in 25 hl oak casks for 12 months

**Alcohol content:** 13% Vol.

**Wine analytical data:** pH 3.40 – TA 5.79 g/l – RS 0.6 g/l – TE 29.2 g/l

