

TENUTA
TASCANTE

TEFRA 2022

Etna's Nerello Mascalese is well known for producing quality rosé wines thanks to its light, bright color. From a small piece of a vineyard in Contrada Rampante, Tefra – from the Greek for “ash” – the set of pyroclastic materials generated by the volcanic eruption. A true Nerello Mascalese on the nose: delicate and clean, and yet very dynamic in the mouth, thanks to its freshness and zestiness.

Grape: Nerello Mascalese

Appellation: Rosé – Etna 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: 1970 and 2010

Elevation: 740 m a.s.l.

Exposure: north

Training system: espalier

Pruning system: spurred cordon

Vines per ha: 4,250

Vines per ha: 63 ql

Harvest period: 28th September

Climate trends: dry and cold winter, warm spring with low rainfall. Hot summer, with good rainfall in August

Fermentation: Direct pressing of the grapes, fermentation process for white wine using the free-run must

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: 13% Vol.

Wine analytical data: pH 3.40 – TA 5.75 g/l – RS 0.7 g/l – TE 18.8 g/l

