

TENUTA TASCANTE

CONTRADA RAMPANTE 2021

The Tenuta Tascante winery is located in the Contrada "district" Rampante. Here the Nerello Mascalese vines, thanks to the matrix of the soils and favorable sun exposure of the Contrada, have a particular vigor. Vinification takes place in stainless steel tanks and then aging is done in 25 hl Slavonian oak barrels. The flavor profile of this wine presents light notes of fruit that give way to well-accentuated earthy and forest floor notes. The palate is rich, savory, with fine-grained high tannins. A pleasant meaty sensation on the finish.

Grapes: Nerello Mascalese

Appellation: 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: 62 ql

Harvest: October 09th, 2021

Climate trends: The 2021 vintage was characterized by a dry and mild winter, followed by a cool spring with average rainfall. The summer was dry and very hot, especially from June to August. The summer temperatures led to an early ripening, with a slight increase in alcohol content and good structure.

Fermentation: traditional for reds

Fermentation temperature: 25-30°C

Duration of fermentation: 10 days

Malolactic fermentation: full

Ageing: 12 months in 25hl Slavonian oak barrels, in bottle for 8 months.

Alcohol content: 13.5% Vol.

Wine analytical data: pH 3.34 - TA 6.15 g/l - RS 0.5 g/l - TE 28.8 g/l

