

# TENUTA TASCANTE

## GHIAIA NERA 2024

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:** Etna Rosso DOC

**Vineyards:** northern slope of the Etna volcano - Contrada Sciaranuova, Piano Dario, Marchese, 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:** September 27<sup>th</sup> - October 28<sup>th</sup>, 2024

**Climate trends:** Rainy winters and springs, with temperatures above the seasonal average. Hot summers, but with good rainfall in August and September. The ripening period for Nerello is slightly earlier than usual.

**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:** 14,5% Vol.

**Wine analytical data:** pH 3.30 - TA 5.02 g/l - RS 0.1 g/l - TE 28.8 g/l

