

TENUTA TASCA

GHIAIA NERA 2023

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: October 30th - 25th, 2023

Climate trends: Cold and dry winter, very cool spring with high rainfall. Cool summer, with good rainfall in September. Slow and regular ripening of the Nerello Mascalese.

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% Vol.

Wine analytical data: pH 3.30 - TA 5.05 g/l - RS 0.8 g/l - TE 28.7 g/l

