

Etna Rosso Contrada Feudo di Mezzo 2024

Etna DOC

88% Nerello Mascalese, 12% Nerello Cappuccio

This wine is produced by our winery Feudo di Mezzo situated in the heart of Etna's wine area.

It is made from Nerello Mascalese and Nerello Cappuccio grapes and is an expression of this noble vine cultivated, according to the criteria of sustainability and organicity, in the splendid and unique terroir of Etna.



FIRST VINTAGE
2012

DISTRICT OF VINEYARD
Castiglione di Sicilia (CT)

VINEYARDS
Feudo di Mezzo

WINERY
Feudo di Mezzo



CERTIFIED
SOStain®; 10.1 B



TYPE OF SOIL: land which is perfectly positioned and exposed, black with lava sands and thus extraordinarily rich in minerals with abundant structure of large dimensions, and surrounded by woods and more recent lava flows.

ALTITUDE: Feudo di Mezzo 610 metres above sea level.

YIELD PER HECTARE: 70 quintals.

TRAINING SYSTEM: espalier with spurred cordon pruning system.

PLANTING DENSITY: 5.050 plants per hectare.

METHOD OF CULTIVATION: according to the criteria of organic agriculture and SOStain® protocols; ground cover of wild plants to augment the organic matter, enhancing the strength of the soil's microfauna; plant health protected by small quantities of sulphur and copper; phytophages attacked with useful insects, sexual confusion and applications of natural restoratives such as zeolite, kaolin and vegetable extracts.

HARVESTING PERIOD: Nerello Cappuccio 19th-20th September, Nerello Mascalese 3rd-8th October.

VINIFICATION: The grapes are gathered in crates of about 15-17 kg and refrigerated at about 10 °C and then selected by hand. After destemming fermentation up to 24 °C in wooden vats and stainless steel tanks.

They remain on the skins for 16-18 days in the case of Nerello Mascalese and for Nerello

Cappuccio a few more days (20), daily undergoing two manual pressings or a punching-down, then they are drawn off with the help of the vertical press.

MATURATION: wooden and stainless steel tanks for 6-8 months.

FIRST BOTTLING: July 2025.

ALCOHOL CONTENT: 13,5% vol.

TOTAL ACIDITY: 5,8 g/l

PH: 3,43

AGEING CAPACITY: to drink at once or age for 6-7 years.

BOTTLE SIZE: 0,75 l

WEIGHT OF BOTTLE: 400 g

CORK: single-piece natural cork; DIAM®, Nomacorc®.

TASTING NOTES: Lively aromas, where fresh, almost primary fruit notes dominate the more mature, autumnal nuances typical of the Etna terroir. The fruit is a pigmented citrus, a ripe *Ferrovia* cherry; an almost rice-like scent; the floral notes are those of wild roses; the slight spiciness comes from the Nerello Cappuccio grape. Full, complete, fresh, and persistent on the palate. Perhaps the most successful wine yet from Feudo di Mezzo.

PAIRING: Italian pasta dishes (both Sicilian and Roman); meats and roasts; cheeses and cold cuts. Elegantly versatile.

NOTES ON THE VINTAGE - ETNA 2024

A perfect harvest on Etna. The winter and spring were mild, followed by light but perfectly-distributed rains, as if an orchestra conductor had guided them, accompanying the vines until the harvest in a state of grace. It was a symphony without intermissions, conducted with energy and joy. Quantitatively, the 15% increase over the average makes this vintage particularly memorable.