

Etna Rosso Contrada Feudo di Mezzo 2023

Etna DOC

100% Nerello Mascalese

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 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: 1th-18th 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, 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 2024.

ALCOHOL CONTENT: 14% vol.

TOTAL ACIDITY: 5,95 g/l

PH: 3,39

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: Vanilla, sour cherry, wild strawberry, a very clean flowery touch. Fleshy and smooth in the mouth. Very expressive fruit with more complex aromatic intrusions of undergrowth, myrtle and oriental spices. A wine which unexpectedly transforms itself into a champion of red drinks, with marked flavour and a tasting profile with emerging and exciting traces of iron, rhubarb and black pepper.

PAIRING: A table wine for drinking every day. Its versatility permits it to accompany the simplest dishes, like pasta with tomato sauce, to the most complex, both meat and fish.

NOTES ON THE VINTAGE - ETNA 2023

The year 2023 on Mount Etna will be remembered for production that was decidedly below average. The quantity of grapes was already low after flowering, perhaps also because of the May and June rains which affected the vineyards - as is normal in high-altitude viticulture - during the delicate phase of flowering and fruit setting. Few bunches, or at least fewer than usual and very healthy grapes. The July heat did not affect the delicate stages of maturation, which therefore on Etna was homogeneous. A long summer and a dry autumn have given intense and thick Etna grapes.