

## SICILIA DOC NERELLO MASCALESE

*The grapes of our Sicilia DOC grow in Contrada Ricceri Ciapparo, just 450 meters above sea level.*

GRAPES / 100% Nerello Mascalese.

PRODUCTION AREA / Etna slopes in the contrada Ricceri Ciappari San Giovanni Montebello, Giarre (CT).

ALTITUDE / Approx. 400 meters.

SOIL / Volcanic, permeable, rich in potassium and iron, low in nitrogen and assimilable phosphorous.

COLTIVATION / Three branches single bush vine system, following the principles of organic agriculture.

HARVEST / Last ten days of September.

VINIFICATION / Gentle destemming and alcoholic fermentation in temperature-controlled tanks. Skin maceration for about 20 days with manual punch down and delestage.

REFINEMENT / In temperature-controlled steel vats and partly in French oak barrels.

RACKING / At the end of the winter, with bottling from the summer of the year following the harvest. Aged in bottles for 6 months.



TENUTE  
BALLASANTI