

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 &

REFINEMENT/ Grapes are harvested by hand from the San Giovanni Montebello vineyard, 2/3 of which are destemmed/pressed, 1/3 of which is placed in tanks as whole clusters. Alcoholic fermentation and carbonic maceration of the grapes ensure an increase in aroma, as is confirmed by the tasting of the wine. Racking is followed by a second alcoholic fermentation of the sugars present in the whole clusters. Malolactic fermentation takes place in steel containers; subsequent racking allows the separation of the lees from the must. This wine is aged exclusively in steel tanks.

TASTING NOTES / Ruby red with violet hues, with notes of strawberry and white flowers. The soft mouth feel is accompanied by a mild milky acidity and combined tannins which give rise to notes of dark grape skins and plum.



TENUTE
BALLASANTI