

DONNA MARA ETNA DOC ROSSO

Donna Mara Etna Rosso Doc originates from the vineyards of Piedimonte Etneo, a small village on the slopes of Mount Etna lying 650 metres above sea level, where the vines are cultivated using the bush vine method.

Donna Mara is intended as a tribute to one woman, and to all wise women of a certain age, who have managed to gather together the sweet and bitter moments accumulated over a lifetime and transform them into a unique creation. The Ballasanti wind has helped Donna Mara find her equilibrium between heaven and earth.

GRAPES / 100% Nerello Mascalese.

PRODUCTION AREA / Etna slopes in Piedimonte Etneo (CT).

ALTITUDE / Approximately 650 meters.

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

CULTIVATION / From a vineyard with vines trained using the three-branch, single-bush vine system.

HARVEST / Last ten days of September.

VINIFICATION &

REFINEMENT / Vinification takes place using grapes harvested in crates, 1/3 of which are destemmed/pressed, 2/3 of which are placed in tanks as whole clusters. Floating cap fermentation at a controlled temperature of about 29° for two weeks is followed by an extended maceration of a further two weeks. The racked wine then undergoes malolactic fermentation, following which it is aged in 25-hectolitre wooden barrels for about a year. It is then aged in bottles for a further two years.

TASTING NOTES / Donna Mara is the synthesis of the Earth and energy, its tannic complexity blending with bitter orange, wet soil, sanguine and root-like hints. Aged in wood and glass, its rich pulposity, tannic texture and vibrant acidity give this wine its complex structure, capturing the very essence of Mother Etna.



TENUTE
BALLASANTI