

SCHEMA TECNICA

CONTRADA CRASÀ'

Etna Doc Red Year 2017

CONTRADA CRASÀ' This red wine is produced exclusively from indigenous grapes grown on Contrada Crasà vineyard, located at 700 mt above sea level. The winery and vineyards are located on the northeast side of Mt. Etna. The color is ruby red, at the nose has scent of plum, wild berries, cherry with notes of spice and new leather. A full balsamic notes and good minerality. Strong but elegant and persistence.

Grapes Variety: Nerello Mascalese 80% -Nerello Cappuccio 20%

Aging: 18 months in stainless steel tanks 10/12 months in French oak

Refining: 6 months in the bottle

Vineyard location: Solicchiata, Castiglione di Sicilia (CT)

Exposure: Northeast

Soil: Volcanic

Altitude Min/Max: 680 / 750 meters above sea level

Harvest period: mid October

System: Espalier, sapling

Average age of vines: 30-40 years

Alcohol content: 13,5%

The attention in producing our wines starts from the vineyard, first of all respecting the biodiversity present in our vineyards. The use of biological treatments based on sweet orange peel extract allows to act only on the organisms harmful to the vine while safeguarding the "good" insects. This product is sprayed on the plant, on the leaves, on the bunch, forming an oily patina which protects the vine from a series of pathologies.

