



VICO Etna rosso DOC Prephylloxera

This Cru Vico, is an elegant wine with an extraordinary complexity. It expresses all of its potential from a unique and ancient terroir, Etna. It comes from a manual selection of a pre-phylloxera vineyard parcel located in the Contrada Santo Spirito, which was spared by the 1879 lava flow.

CLASSIFICATION: Etna Rosso D.O.C.

BOTTLES PRODUCED: 5.000

ALCOHOL CONTENT: 14%

AREA OF PRODUCTION: Northern side of Mount Etna, Sicily.

ALTITUDE: 700 m a.s.l.

TERRAIN: Volcanic, sandy matrix, in a few parcels with presence of stones.

VINEYARDS: Grown as alberello from very old pre-phylloxera vines located in the town of Passopisciaro, Contrada Santo Spirito, parcel "Belvedere", "Seimigliaia" and "Calata degli Angeli".

PLANT DENSITY: 7,000 plants per hectare

AGE OF VINEYARDS: first planting in 1865

GRAPE VARIETIES: Nerello Mascalese 90%, Nerello Cappuccio 10%.

HARVEST: Hand-picked in cases after the second decade of October.

VINIFICATION: Destemming and soft crushing of the grapes; racking via gravity into tronconic steel vats where fermentation takes place for 20 days at a controlled temperature (26°-30° C). Daily cycles of cap punch-downs to assure correct extractions of aroma and color from the skins.

AGING: After malolactic fermentation the wine ages in tonneaux french oak barrels of 700 liters for at least 14 months, then in steel vats for at least 1 month and about 20 months in the bottle.

BOTTLING: at least 18 months after date of harvest

