

Wines - Tascante estate

il TASCANTE

Vintage 2012

A wine-producing area of Sicily that is unlike any other in the collective imagination, a territory with powerful energy, the grape variety that represents the Volcano. Wines weak in colour, with an extremely rich tannic structure and unique aromatic intensity. Black terrain, dry stone walls in lava stone, biodiversity in the forests of chestnut and oak, hardened lava from various eras. Tascante is our point of view on Nerello Mascalese, from the oldest vines of the Contrada Sciaranova estate, located on the north-east slopes of the volcano. The year 2012 was characterized by good rainfall, especially in spring, and a hot summer – the optimum climate for the maturation of the grapes. Aged more than 18 months in 30 hl oak barrels.

Technical Details

- **Grapes:** *Nerello Mascalese.*
- **Appellation:** *Sicilia D.O.C.*
- **Production area:** *North slopes of Etna volcano - contradas Sciaranova and Boccadorzo - Randazzo near Catania - Sicily.*
- **Soil:** *Terraces on volcanic sediments.*
- **Age of vineyard:** *1960.*
- **Altitudine:** *750 m a.s.l.*
- **Vineyard exposure:** *North.*
- **Training System:** *Espalier.*
- **Pruning System:** *Spurred Cord.*
- **Vines per Ha:** *4,500.*
- **Yields per Ha:** *6 t as average.*
- **Harvest period:** *19th October.*
- **Weather pattern:** *Good rainfall (500 mm), mild winter, wet spring, hot summer with an optimal climate for the maturation of the grapes.*
- **Fermentation:** *Traditional in red.*
- **Fermentation Temperature:** *25/30°C.*
- **Duration of Fermentation:** *8 days.*
- **Malolactic Fermentation:** *Totally developed.*
- **Ageing:** *18 months in Slavonian oak casks of 3 tons.*
- **Alcohol Content:** *14% Vol.*
- **Wine Analytical Data:** *pH 3,56 - AT 5,60 g/l - ZR 2,90 g/l - ET 30,5 g/l.*

