



This wine expresses an immediate and distinctive character, elegant and harmonious with pleasant notes of red fruit, typical of this terroir. It comes from an old domain Piano dei Daini, where wine has been produced since 1670.

VINTAGE: 2017

WINE: *Piano dei Daini Etna Rosso (Organic)*

CLASSIFICATION: *Etna Rosso DOC (Denominazione di Origine Controllata)*

BOTTLES PRODUCED: 20.000

ALCOHOL CONTENT: 14,5%

AREA OF PRODUCTION: *On the northern side of Mount ETNA, Sicily*

ALTITUDE: 600 m a.s.l.

TERRAIN: *Volcanic, sandy matrix, with strong root expansion from elevated air circulation*

VINEYARDS: *Vigne Curve, grown as espalier in Contrada Piano dei Daini at Solicchiata.*

PLANT DENSITY: 4,500 plants per hectare

AGE OF VINEYARDS: *planted in 2002*

GRAPE VARIETY: *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 15 days at a controlled temperature (25°-29°C). Daily cycles of cap punch-downs to assure correct extractions of aroma and color from the skins.*

AGEING: *After malolactic fermentation the wine ages in tonneaux french oak barrels of 700 liters for 10 months, then in steel vats for about 3 months and a minimum of 6 months in the bottle.*

BOTTLING: *between 15 to 18 months after date of harvest*