



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 one of the very few parcels in the contrada Santo Spirito that were not covered by the lava flow of 1879.

VINTAGE: 2016

WINE: *Piano dei Daini Etna Rosso Cru Vico*

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

BOTTLES PRODUCED: *5.000*

ALCOHOL CONTENT: *14%*

AREA OF PRODUCTION: *On the 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: *Vigna Vico, grown as alberello from very old pre-phyloxera 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 started 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.*

AGEING: *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*