

GENERAZIONE ALESSANDRO

SCIARAMANICA VIGNA VECCHIA ETNA ROSSO DOC

Sciaramanica Vigna Vecchia originates from the oldest vines of Nerello Mascalese.

A deep and vigorous cru, yet surprisingly elegant and expressive.

TECHNICAL SHEET

Appellation: Etna Rosso Doc

Grape variety: Nerello Mascalese and a small percentage of other varieties, mainly Nerello Cappuccio and Alicante

Type of soil: volcanic sands

Altitude: 660 metres above sea level

Year of planting: around 1950

Production area: north-eastern slope, municipality of Linguaglossa, in contrada Sciaramanica

Training system: Etnean “alberello” (single sapling)

Planting density: 8,000 per hectare

Yield per hectare: 45 quintals

Harvest period: mid-October

Crushing: hand harvested grapes put in small crates in the early morning, then destemmed and crushed gently

Alcoholic fermentation: about 10 days in small vessels, with cap rupture by punching down

Maturation: 14 months in French oak tonneau barrels with 500 and 700 litre capacity

Bottle ageing: at least 6 months at steady temperature (18°C)

ORGANOLEPTIC FEATURES

Colour: lively and bright ruby red

On the nose: notes of blueberry and blackberry are disguised among floral and spicy aromas, creating a rich and elegant texture.

An intriguing “pot-pourri” with scents of violet, pine resin, cardamom and sandalwood

On the palate: the pronounced, yet well balanced tannin complements an energetic sip, coupled with a savoury finish that dries off the palate, leaving a pleasant mouthfeel resembling the taste of caper and anchovy

