



## `Carusu` Etna Rosso 2013

Etna, Sicily, Italy



### PRODUCER

Professore Antonio Bevilacqua is an engineer by profession, and has a very successful business based in Palermo and Milan that ensures he travels the world. He is very proud of his Sicilian origins, so in 2007 he decided to start buying land in Etna with a view to producing the best wines possible. Today he has 35 hectares of vineyard plus 20 that he rents and manages, on the slopes of Etna. Warm days and cool nights, combined with volcanic low vigour soil, ensures wines of great intensity from low yielding vines.

### VINEYARDS

The vineyards are located in the municipality of Randazzo at 650m above sea level, on the northern slopes of Etna. The soil is volcanic and the climate is cool, with a notable diurnal temperature range and good ventilation. The vines are grown on 'terrazze' or terraces, are free standing and trained using vertical shoot positioning.

### VINTAGE

A wet winter was followed by a mild, dry but windy spring in 2013. Hot summer temperatures arrived in the second week of June, fortunately relieved by cool nights of around 15°C. July and August saw only three showers, in comparison to September which brought regular, if short-lived, rain showers. October was sunny, with average daytime temperatures of 18°C, although the humidity delayed harvest. The wines from this vintage don't have a high alcoholic content but are elegant with clean, juicy fruit, freshness and energy.

### VINIFICATION

The grapes were hand harvested. After a lengthy, temperature controlled maceration on the skins, fermentation took place. The wine was then aged for six months in oak and then a further 12 months in bottle before release.

### TASTING NOTES

Intense ruby colour with garnet reflections. An elegant nose, with delicate notes of varnish perfectly combined with ripe red fruit and spice. Round, soft tannins on the palate end with a delicate finish. The Carusu Etna Rosso is the perfect portrait of the site where it is produced.

### AWARDS

Decanter World Wine Awards 2016, Gold

Grape Varieties	<b>80% Nerello Mascalese</b> <b>20% Nerello Cappuccio</b>
-----------------	--

Winemaker	<b>Riccardo Cotarella</b>
-----------	---------------------------

Closure	<b>Agglomerated Cork</b>
---------	--------------------------

ABV	<b>13.5%</b>
-----	--------------

Acidity	<b>5.15g/L</b>
---------	----------------

Wine pH	<b>3.65</b>
---------	-------------

Bottle Sizes	<b>75cl</b>
--------------	-------------

Notes	<b>Vegetarian, Vegan</b>
-------	--------------------------