# TERRAZZE DELL'ETNA

## `Carusu` Etna Rosso 2014

Etna, Sicily, Italy



Grape Varieties	80% Nerello Mascalese
	20% Nerello Cappuccio
Winemaker	Riccardo Cotarella
Closure	Natural Cork
ABV	14.5%
Bottle Sizes	75cl

#### **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

On the whole, 2014 was a positive year, thanks to moderate rainfall which helped the grapes to reach the right balance by harvest time. The diurnal temperature range, typical of Etna, fostered an optimum degree of phenolic and sugar ripeness. The harvest took place in early September - quality was perfect and the grapes were very healthy. The resulting must had high acidity and good sugar content.

### **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**

This wine has intense ruby colour with garnet reflections. An elegant nose, with delicate perfumes 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.