



## `Carusu` Etna Rosso 2015

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 650 metres 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

The 2015 vintage in Sicily started with a mild spring and moderate rainfall. Warm summer temperatures resulted in near perfect conditions with the exception of an extreme heat wave at the beginning of July. However, thanks to rainfall earlier in the year, vines did not experience hydric stress. Grapes were harvested at an opportune time in the season to produce wines with refreshing acidity and not excessively high alcohol.

### VINIFICATION

The grapes were hand harvested. Before fermentation, grapes underwent a temperature-controlled maceration on the skins for 20-25 days. Malolactic fermentation took place in oak. The wine was aged for six months in oak and then a further 24 months in bottle before release.

### TASTING NOTES

This wine is intense ruby red in colour. The nose is elegant, with delicate perfumes and notes of ripe red fruit and spice. Round, soft tannins on the palate lead to a delicate finish. The `Carusu` Etna Rosso is the perfect portrait of the site where it is produced.

Grape Varieties **80% Nerello Mascalese**  
**20% Nerello Cappuccio**

Winemaker **Riccardo Cotarella**

Closure **Natural Cork**

ABV **14.5%**

Residual Sugar **2g/L**

Acidity **5.9g/L**

Wine pH **3.7**

Bottle Sizes **75cl**

Notes **Practising Organic**