



# TENUTA DELLE TERRE NERE

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## Calderara Sottana Prephylloxera La Vigna di Don Peppino

**Appellation:** Etna Rosso D.O.C.

**First released vintage:** 2006

**Production area:** contrada Calderara, township of Randazzo (Catania)

**Varietals of grapes:** 100% Nerello mascalese

**Extension of the vineyard:** 0,8 ha

**Yield per hectare:** 4-4,5 tons/ha

**Characteristics of the soil:** volcanic, shallow, rich in rocks, traces of ash

**Exposure:** northern slope of Mount Etna, 620 meters a.s.l.

**Average age of the vines:** the vines are older than the phylloxera plague happened in 1881

**Type of cultivation:** en goblet and modified en goblet

**Harvest:** first decade of October

**Vinification:** alcoholic fermentation under controlled temperature (28-30° C)

**Aging:** spontaneous malolactic fermentation and aging in French oak barriques, tonneaux.  
Bottling after 14 months of wood aging and 1 month in steel.

**Colour:** gentle ruby with mahogany hues

**Nose:** complex, with notes of wild flowers, red fruits and noble spices

**Flavour:** concentrated, but also balanced and elegant at the same time, long-lasting pleasure

**Food matches:** red meat, game, seasoned cheese

**Suggested serving temperature:** 18-20° C

**Alcohol %:** 14 %

**Annual production:** 4.000 bottles (0,75 l)