

# LE VIGNE DI ELI

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## Calderara Sottana

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

**First released vintage:** 2003

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

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

**Extension of the vineyard:** 14.5 ha

**Yield per hectare:** 6 tons/ha

**Characteristics of the soil:** black pumice, solid volcanic rock. The stoniest Contrada in the North slope of Etna Appellation

**Exposure:** northern slope of the Mount Etna, 600-650 meters a.s.l.

**Average age of the vines:** between 50 and 100 years old

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

**Harvest:** first/second 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:** pale ruby with mahogany hues

**Nose:** penetrating bouquet, rich ripe fruit and spice

**Flavour:** structured, full and complex, with rich tannic feel

**Food matches:** meat, seasoned cheese

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

**Alcohol %:** 14,5 %

**Annual production:** 400 bottles (0,75 l)

