



# Calderara Sottana

Etna Rosso D.O.C.

## VARIETIES

NERELLO MASCALESE 94%

NERELLO CAPPUCCIO 6%

## PRODUCTION AREAS

Contrada Calderara Sottana (Randazzo)

## CRU

Calderara Sottana

## NUMBER OF BOTTLES

1800

## ALCOHOLIC GRADE

14%

SOIL	Volcanic soil, sandy, rich in minerals
AGE	about 50 years
ALTITUDE	500m above sea level
SURFACE AREA	Selection of 1.5 ha
EXPOSURE	Northern slopes of Etna
PLANTING DENSITY	4500 vines per ha
TRAINING SYSTEM	“alberello” and “modified alberello” with espalier
YIELD/HA	30q
VINTAGE TIME	Second half of October
VINTAGE MANAGEMENT	Manual
FERMENTATION	conducted spontaneously by the yeasts naturally present on the grapes
FERMENTATION TEMPERATURE	28°C-30°C
MACERATION TIME ON THE SKINS	24 hours
MALOLACTIC FERMENTATION	In spring, spontaneous
AGEING CONTAINERS	Used tonneaux
AGEING DURATION	18 months
AGEING IN BOTTLE	Minimum 6 months

