

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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Etna Rosso 'Le Caldere' DOC Ampelon



Le Caldere born from fine grapes that gives us a small vineyard located on the northern slopes of Mount Etna about 700 meters above sea level in C/ Calderara Sottana in the municipality of Randazzo, one of the most suitable place for the production of Nerello Mascalese. The low yield of these old vines, about 60 years old, obtained by thinning and by careful selection at the time of grape harvest allows us a high quality production. The volcanic soil, the strong temperature fluctuations between day and night, combined with the particular micro-climate gives the resulting wine, pronounced notes of minerals, a ruby red color, a vinous aroma and a intense and robust taste, a careful analysis describes the complexity and uniqueness of the territory and climate, characterizing and distinguishing itself from one year to another.

Production Zone: Etna Nord.

Vineyard Exposure: Northern.

Altitude: 700 meters.

Terrain: Volcanic ash, black pumice and solid volcanic rock.

Yield per Hectare: 20 quintals.

Age of Vine: 60/70 years old.

Harvest Period: second decade October.

Grapes: 90% Nerello Mascalese, 10% Nerello Cappuccio.

Maceration: Cold on skins for 14 days.

Fermentation: Hot temperature up to 26 with native yeasts.

Ageing: Immediately goes to Barrique to complete the alcoholic and malolactic fermentation before ageing for at least 24 month in the same barrel.