



A wine made from a careful selection of indigenous grape varieties of Nerello Mascalese (90%) and Nerello Cappuccio (10%) from one of the very few parcels at Passopisciaro not covered by the lava flow of 1879. This Cru Vigna Vico, is an elegant wine with an extraordinary complexity. It expresses all of its potential from a unique and ancient terroir, Etna

The vineyard, Vigna Vico, trained as alberello from very old pre-phylloxera vines grow at an altitude of 700 m asl in Contrada Santo Spirito, parcel “Belvedere”, “Seimigliaia” and “Calata degli Angeli”

Vinification: Destemming and soft crushing of the grapes; racking via gravity into tronconic steel vats where fermentation takes place for 20 days, at a controlled temperature (26°-30° C). Daily cycles of cap punch-downs to assure the correct extractions of aroma and color from the skins.

Ageing: After malolactic fermentation the wine ages in tonneaux french oak barrels of 700 liters for at least 14 months, then in steel vats for at least 1 month and about 20 months in the bottle.

Bottles produced: 5000

