



CALDERARA SOTTANA

ETNA ROSSO DOC

- Appellation: Etna DOC
- Type: red wine – still
- Harvest time: late october
- Grape: field blend of nerello mascalese, nerello cappuccio, alicante
- Fermentation: traditional by wild yeasts at open air.
- Maceration: 12/15 days
- Ageing: 24 month in big barrel of chestnut
- Alcol: % Vol. 13,5
- Average bottles produced: 2000

CALDERARA SOTTANA is the name of the small spot (the local definition is "*contrada*") on the northern slope of the volcano where this single vineyards is located, at almost 700 mt. above the sea level. This area is able to delivery some of the highest temperature of the volcano' slopes on a dark soil extremely rich of "*lapillus*" rocks. The soil here is called "Ellittico", as the name of the volcano (dated 15.000-6.000 years ago) this surface belongs to, actually the oldest existing where we can cultivate vineyards. All the rest of the Etna' surface is younger, created by following eruption. The sun exposure is excellent, facing a little to west and the east-west direction of the slope is perfect for the fresh air breathing from the seaside (east) to the mainland (west). This brings to this wine an incredible texture and powerful with elegance and harmony, representing the highest expression of this very old single-vineyard. This wine is liquid stone, this wine is our tribute to the Mount Etna.