



# Calderara Sottana

Etna Rosso D.O.C.

## VARIETIES

94% NERELLO MASCALESE

6% NERELLO CAPPUCCIO

## PRODUCTION ZONE

Contrada Calderara Sottana (Randazzo)

## CRU

Calderara Sottana

## NUMBER OF BOTTLES

1,800

## ALCOHOL

14%

PROPERTIES	Volcanic soil; sandy, rich in minerals
AGE	around 50 years
ALTITUDE	700 m above sea level
AREA	A selection from 1 ha
EXPOSURE	Northern slopes of Mt. Etna
PLANT DENSITY	4,500 vines per ha
TRAINING SYSTEM	<i>Alberello</i> and “modified” <i>alberello</i> on espaliers.
YIELD/HA	3,000 kilos
HARVEST PERIOD	Second half of October
HARVESTING	Manual
FERMENTATION:	Performed spontaneously by the yeasts naturally present on the grapes.
FERMENTATION TEMPERATURE	28°C-30°C
TIME OF MACERATION ON THE SKINS	15 days
MALOLACTIC FERMENTATION	In the spring; spontaneous
CONTAINERS FOR MATURATION	Used <i>tonneaux</i>
LENGTH OF MATURATION	18 months
MATURATION IN BOTTLE	Minimum 6 months

