

ETNA ROSSO DOC FEUDO PIGNATONE 2019



Feudo Pignatone red wine comes from a selection of Nerello Mascalese grapes of Contrada Feudo Pignatone, (in Randazzo district) organically grown on the northern side of the highest active Volcano in Europe at about 700 meters above sea level.

The grapes destined to Feudo Pignatone red wine come from plants of 30-100 years, the selection of the bunches takes place meticulously in the vineyard and subsequently through the separate vinification of every single parcel, so we can produce a wine of rare elegance and finesse with a mineral imprint that unmistakably expresses the terroir

Vintage 2019 climate trend: the 2019 vintage had a cooler and rainier climate trend with abundant rainfalls during the month of February, the beginning of Spring was mild with a sharp drop in temperatures in May, and this determined a slight delay in the vegetative development. Since June the temperatures have risen significantly with an average difference between May and June of 10 degrees and this allowed a significant recovery on the cycle of the vineyard.

Since June and for all the Summer, the dry heat favored the formation of sparse and perfectly healthy clusters, thanks to the water reserves in the soil accumulated in Winter the grapes reached perfect ripeness.

Appellation: Etna Rosso Doc Contrada Feudo Pignatone

Grape Variety: Nerello Mascalese 100%

Vines: 30-100 years

Altitude: 700 a.s.l.

Harvesting: 25 October 2019

Yield per plant: 900gr/plant on average

Fermentation: spontaneous, carried out by yeasts naturally present on the grapes

Vinification: the grapes, manually harvested, have been vinified in small opened tanks with 30% of whole bunches, the contact with the skins lasted 15 days with daily punching down.

Ageing: oak casks for 10 months

Bottling: 14 September 2020

Bottles number: 2.060 bottles of 750ml



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