

ETNA ROSSO DOC FEUDO PIGNATONE 2021



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

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.

2021 Vintage climate trend: 2021 vintage began with a rainy and cool winter and spring that slowed the vegetative cycle by a few days. Subsequently from May to August the rains were sporadic and of modest entity, this period of dry and rather high temperatures reduced the average weight of the bunches of about 25-30% however the winter rains allowed the plants to cope well with the summer months characterized by rather high temperatures and lack of rain and not go into water stress; in mid August some rains occurred which allowed the grapes to reach perfect ripeness in an optimal way in absence of criticalities and with an excellent phenolic ripeness.

Appellation: Etna Rosso Doc Contrada Feudo Pignatone

Grape Variety: Nerello Mascalese 100%

Average age of vines: 30-100 years

Altitude: 700 meters a.s.l.

Harvesting: 21 October 2021

Yield per plant: 750gr/plant on average

Fermentation: spontaneous, carried out by yeasts naturally present in 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 12 days with daily punching down.

Ageing: oak casks for 10 months

Bottling: 13 September 2022

Number of bottles: 4.850 bottles of 750ml

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