

ISSUE 07

SUMMER 2025

DALLA TERRA

Wines – Spirits – Stories – Italy

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TASCANTE CONTRADE



CAMPAIGN FINANCED ACCORDING TO EU REG NO. 2021/2115



MINISTERO DELL'AGRICOLTURA
DELLA SOVRANITÀ ALIMENTARE
E DELLE FORESTE



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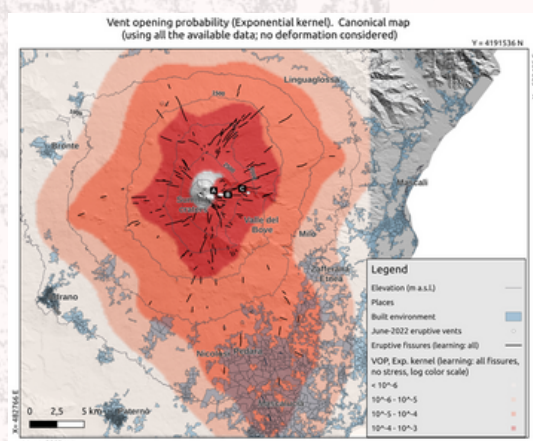
IN THIS ISSUE

The morning of Monday, 02 June carried with it a sharp reminder that Mt. Etna, which towers over the Sicilian city of Catania and its surrounding vineyards, villages, and beaches, is not asleep. At approximately 11am local time, the mountain released a billowing cloud of ash known as a pyroclastic flow as a section of volcano's caldera collapsed. Satellite images captured from space the orange glow of lava spilling down the deserted western slope from the mountain's crest. Groups of hikers and tourists retreated from the mountain for the day as it gurgled and churned. And yet, life continues here.

Every element of the landscape in eastern Sicily is influenced by Mt. Etna. Even on days when the mountain is quiet, remnants from its molten core appear everywhere. From the dark stone slabs that adorn doorframes and window sills, to porous cliffs that plunge into the crystalline Mediterranean, and the contrast of green vineyards against a carpet of black soil, it is a landscape colored by fire. Incredibly, this living, fire-breathing mountain is home to a wealth of communities and farms that have, for centuries, embraced the mercurial nature of the mountain rather than run from it.

Perhaps it is the liquid magma flowing just beneath the earth's crust here that bestows an intangible sense of tension energy on this place and its products. It is an energy that becomes real the moment you taste the wine from Mt. Etna. All of a sudden the smoke and ash of the singed landscape come alive in the glass amid waves of bracing acidity and, tart fruit, and vertical structure. It's no wonder these are considered to be some of the most exciting wines of modern Italy.

In this issue, Alberto Tasca will introduce the winery's newest project--a cru bottling of Etna Bianco, Dalla Terra's Rupert Billins will explore how the noble Tasca family of western Sicily became stewards of one of Etna's finest estates, and we will introduce the 2021 vintage of Tascante single-vineyard, contrada designated red wines.



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TASCANTE

The Tasca Family's Mt. Etna Estate



There was never a doubt that Sicily's most renowned producer of fine wine would situate themselves in the most renowned geography of Sicily. The arrival of Tasca d'Almerita to the volcano might seem to be like a member of the nobility joining the 49ers in the gold rush days of California. Yet the expertise and positive impact already imparted on Sicily's wine industry by the Tasca family shows that Tasca in Etna will be standing as long as the terraces and dry-stone walls that dominate the landscape.

With winemaking on Etna probably going back to the third century, it had peaked in the late nineteenth century with the large-scale production of bulk wine, before

ceasing in the mid-1900s, as evidenced by the number of abandoned palmenti (wine presses) in the area. In Sicily Latifundia-managed estates had been ubiquitous, but they were abolished by sweeping land reform mandating smaller farms from 1950-1962. Entire generations were forced to make a living elsewhere. Despite a DOC designation in 1968, the very first DOC in Sicily, the modern foundation story of Etna really starts in the late 1980's when the Benanti estate, brought on an oenologist named Salvo Foti to revive some of the family's forgotten vineyards. At that time on Mt. Etna there were less than 10 producers, many of whom were ripping up ancient vines to plant international varieties.



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TASCANTE

The Tasca Family's Mt. Etna Estate

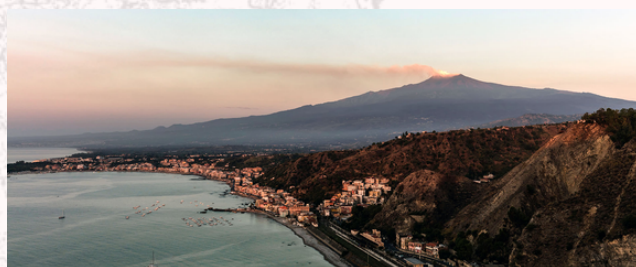


But Foti, who grew up on Etna, sought to restore the region's ancient vineyards, eventually making wine for Benanti and a number of other producers on the eastern and southeastern flanks of the mountain.

In the early 2000s a wave of inspired trailblazers arrived on the largely deserted northern slopes, long considered the origin of Nerello Mascalese. From this starting point, in the last twenty or so years the population of all Etna producers, with a greater concentration in the north, has grown to 441 producers farming over 1,291 ha (3,190 acres).

Alberto Tasca arrived as one of these trailblazers and began the search for his ideal vineyard sites on the slopes of this still active volcano as early as 2002. While searching for the ideal parcels, Alberto initiated a series of experimental vinifications in 2004 made from purchased grapes. In 2007, the Tasca family acquired land in the spectacular sites of Contrada Sciaranuova and Contrada Pianodario, but without a brick-and-mortar winery on the estate the resulting wines could only qualify for Sicilia DOC status.

Finally, Contrada Rampante was added in 2015 and by 2016 the property housed its own winery set on the main road about 1 km east from the town of Passopisciaro. This important investment, which came with vines planted in the year 2000, meant that the Tasca family were now able to use the Etna DOC and so was born the Tascante (*Tasca + Etna* in reverse) brand.



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The New Releases



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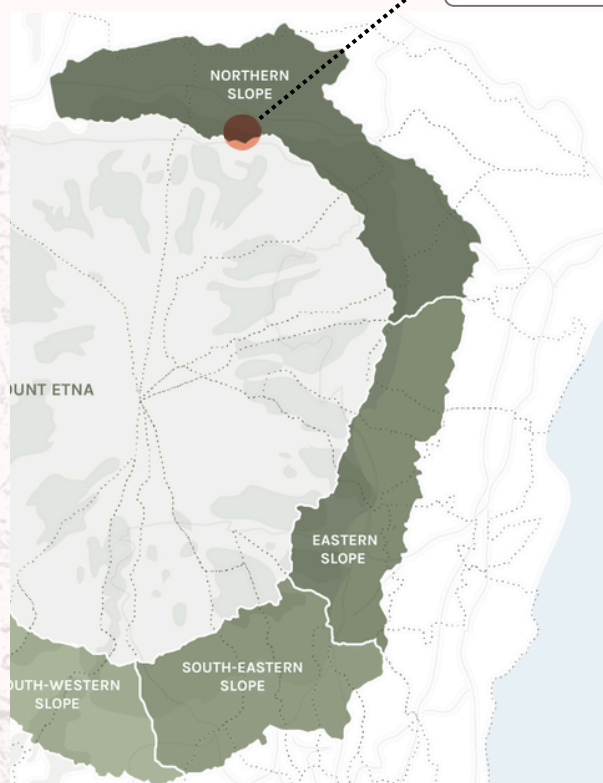


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RAMPANTE

The 2021 Vintage

At 740 meters in elevation, Rampante spans a section of Mount Etna where the volcanic soils are deeper and marked by visible basalt outcrops. These conditions encourage vertical root growth and lend vigor to the vines, which produce slightly larger clusters and wines of bold structure. Rampante is the most assertive and “Etnean” of the three Tascante crus—floral, direct, and driven.



CONTRADA RAMPANTE
Volcanic origin of different lithological characterization, but of the same time period (between 15 thousand and 4 thousand years).

In the Vineyard:

The 2021 vintage was warm and dry, but the vineyard's soil depth ensured excellent water retention. The vines maintained balance throughout the season, and harvest took place on October 9th. The wine opens with lifted aromas of violet and wisteria, layered with delicate spice and a subtle volcanic smokiness. On the palate, Rampante 2021 shows energy and precision: firm, vibrant tannins, a fresh and mineral core, and a long, persistent finish.

In the Glass:

The wine opens with lifted aromas of violet and wisteria, layered with delicate spice and a subtle volcanic smokiness. On the palate, Rampante 2021 shows energy and precision: firm, vibrant tannins, a fresh and mineral core, and a long, persistent finish.



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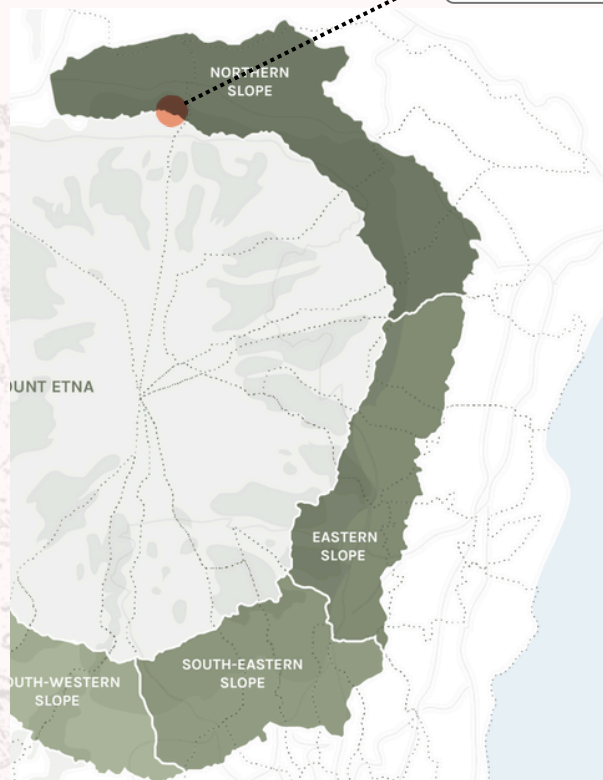
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SCIARANUOVA

The 2021 Vintage

Located at around 730 meters above sea level and bordered by woodland, Contrada Sciaranuova sits on medium-textured volcanic soils that strike a natural balance between structure and fertility. Among the Tascante crus, it is the most even in terms of vine vigor and soil composition—qualities that enable it to retain both freshness and complexity, even in warmer vintages. In 2021, despite prolonged heat and drought, the surrounding forest and deep-rooted vines allowed for steady, complete ripening.

CONTRADA SCIARANUOVA
Volcanic formations that are between 40,000 and 4,000 years old.



In the Vineyard:

Harvested on October 11th, the grapes were in excellent condition, with ideal phenolic development. The resulting wine reveals immediate depth and layering.

In the Glass:

Sciaranuova is the most textural of the three crus. Aromas of dark flowers, underbrush, and finely-tuned spice rise from the glass, supported by subtle oak integration. On the palate, the tannins are firm yet polished, energized by fresh acidity and a long, velvety finish.



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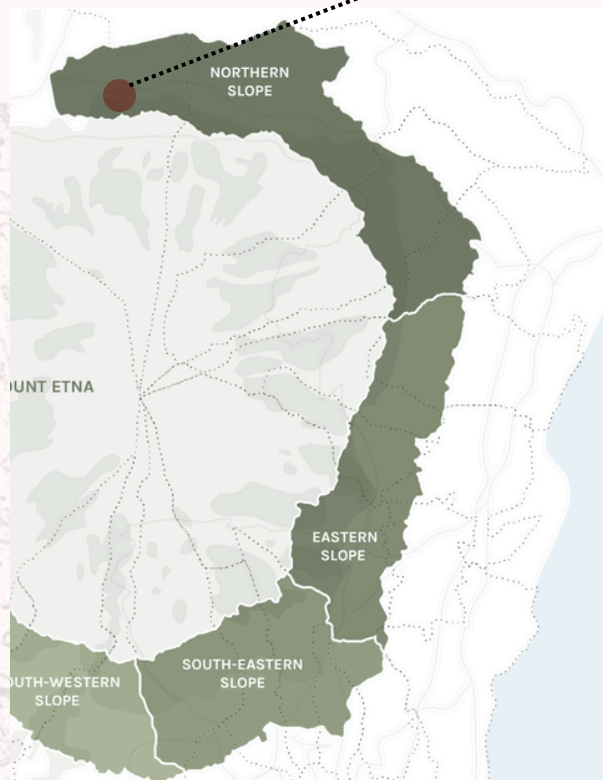
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PIANODARIO

The 2021 Vintage

At 775 meters above sea level on the northern slopes of Mount Etna, Contrada Pianodario is the highest of the Tascante crus. The soils here are shallow and strewn with small fragments of volcanic rock, naturally limiting vigor and yield. The vineyard's altitude ensures a cooler microclimate and a slow, balanced ripening process. In warmer years such as 2021, this restraint translates into wines of purity and composure, where austerity meets clarity of expression.

CONTRADA PIANODARIO
Lands that are between 15,000 and 4,000 years old on much older land (40,000-30,000 years).



In the Vineyard:

The 2021 vintage was marked by a long, dry summer, but ripening advanced steadily and without excess. The vines remained physiologically balanced, and harvest took place on October 22nd with healthy grapes showing excellent concentration and integrity.

In the Glass:

The nose of Pianodario is all Etna: violet, allspice, smoked herbs and blood orange over a core of sour cherry and cracked pepper. It is the most essential and linear of the three Tascante crus, and therein lies its strength: a wine of focus and restraint, shaped by altitude and stone.



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