

TENUTA
TASCANTE





“It all began when, returning from Etna, my brother Giuseppe, incomparable visionary, a pillar for my life and work, brought me some new generation bottles that he thought were interesting. He was absolutely right: those wines were more than intriguing, complex and elegant. So, after years and years spent wandering high and low between the slopes of Etna, with my wife Francesca, we found ourselves visiting two vineyards. Maybe it was our lucky day or our determination to start a new adventure as producers on the volcano, but it was love at first sight, fortune sought and found!”

Alberto Tasca

Where we are

Etna DOC







Etna

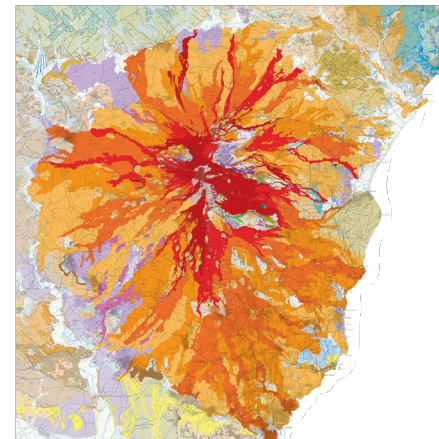
- **17th century** Etna viticulture dates back to those years when “palmento” were built in the area.
- **19th century** Large scale production of bulk wine defined the Etna area, until the tax rules of 1870.
- **1968** DOC Etna was recognized, in order to regulate the quality of wine being produced in the area.
- **2007** The Tascante project started.

Red varieties

Nerello Mascalese from 80 to 100%
Nerello Cappuccio from 0 to 20%

White varieties

Carricante from 60 to 100%
Catarratto from 0 to 40%
Etna Bianco Superiore from 80 to 100%



132 contrade

**900 ha of vineyards
(2200 acres)**

20 municipalities

120 producers



Nerello Mascalese

History

Nerello Mascalese is named after the Mascali plain in the northeast of Catania. It has high intravarietal variability and therefore many biotypes, some of which give a slightly deeper color. Nerello Mascalese is thought to be an offspring produced by a natural crossing of Sangiovese and Mantone Bianco. Locally it is called Niureddu.

In the vineyard

Though vigorous, Nerello Mascalese gives irregular yields and is very influenced by vintage characteristics, the area of cultivation, training method and density of planting. It is a late ripener which can be a challenge in the cool Etna autumn. While grown in the other parts of Sicily, like Palermo and Agrigento, it is mostly confined to the vineyards of Etna which is blessed with a wealth of old, pre-phylloxera vines.

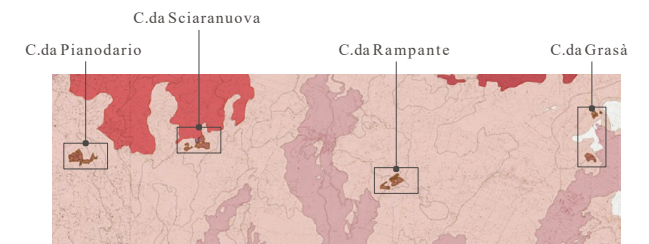
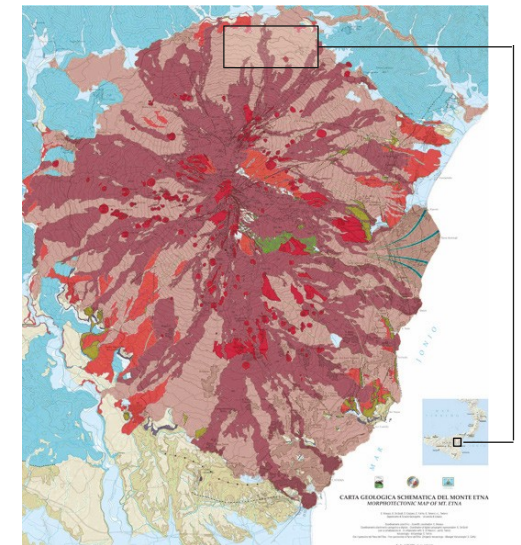
In the glass

Due to its anthocyanin makeup, Nerello Mascalese is light in hue. It has a great ability to translate terroir resulting in subtle nuances between examples though it is usually marked by pure aromas and flavors of sour cherry, tobacco, aromatic herbs and minerals. Tannins can be green and astringent so a short maceration and lower fermentation temperatures usually are best.

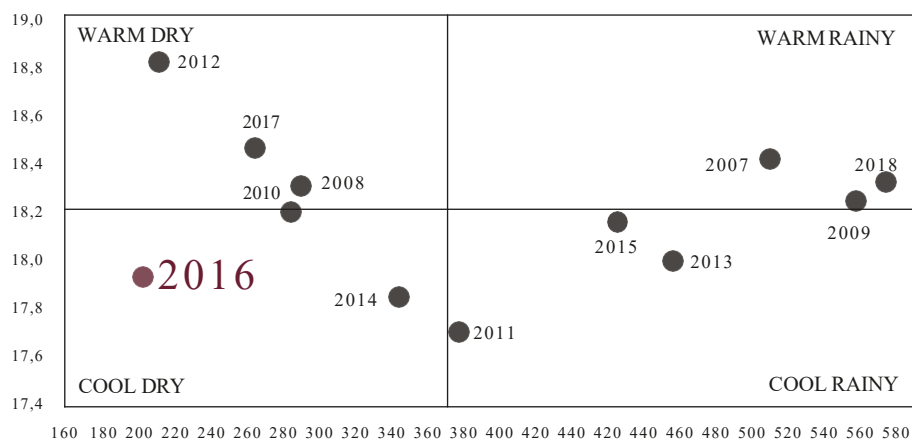


Contrada

On Etna each district has specific characteristics: elevation, soil composition, exposure, type and morphology of the lava strips draw 4 scenes different from each other. What probably differentiates them and distinguishes them the most is the geological history of each. From the most recent castings of 1646, 1879, 1911 and the latest near Randazzo in 1981, we move on to the older formations, most of which range from 122 BC up to 15,000 years ago.



Climate chart March - September

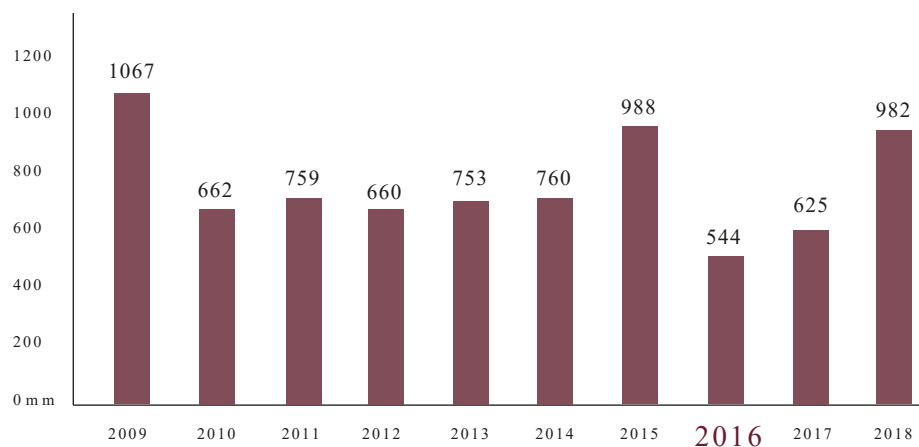


In 2016, generally higher temperatures were recorded until the beginning of Spring. Late Spring and Summer were cooler than last year. In Autumn, at the end of the grape harvest, the temperature rose again. The 2016 rainfall returned to normal compared to the anomalies of 2015. It was generally lower but better distributed.

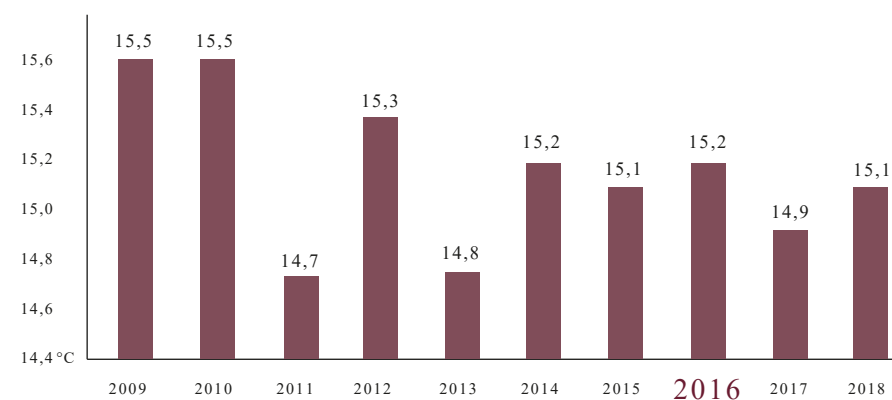
We had good rains in June, before ripening, and scarce rains in the harvest period (August-September). In Spring, good water availability and temperature allowed an excellent development of the vine and an excellent beginning of ripening.

The lowest temperatures from July onwards provided the ideal conditions for a slow and full ripening of the grapes. The white grapes had a good aroma and the red grapes a good structure. It was a vintage with abnormal climatic events due to unusual summer rains, but they did not hinder the health of the grapes and the quality of the wines that turned out to be concentrated and fragrant and with good acidity, an essential prerogative for a good drink and for aging capacity.

Annual rainfall



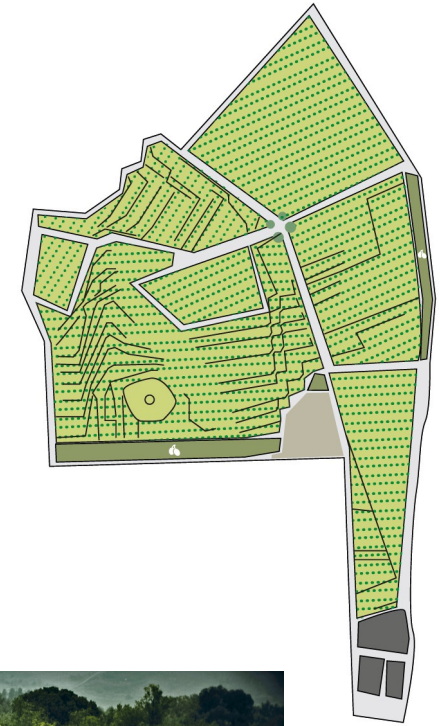
Average annual temperature



Contrada Pianodario

Located at an average elevation of 775 meters a.s.l., between the district of Montelaguardia and Randazzo, it is an area of 7.91 hectares of which 3.8 hectares of vineyards, characterized by terracing with dry stone walls and a degrading morphology from South to North with an average incline of 7%. The territory of the vineyards is characterized by volcanic formations that are between 15,000 and 4,000 years old.

It is possible to hypothesize a stratigraphic succession below the vineyards of Pianodario in which, under a land cover, there are lands that are between 15,000 and 4,000 years old on much older land (40,000-30,000 years).



Nerello Mascalese
Nerello Cappuccio

cultivated varieties

98

vineyard terraces

150

dry stonewalls

31000

grapevine plants

4200

linear meters of dry stone walls

8000

chestnut stakes

55

olive trees





TENUTA
TASCANTE



CONTRADA PIANODARIO
Etna Rosso DOC

Surface 3,8 ha

Altitude 775 m a.s.l.

Slope 7%

Soil M.te S.ta Maria Formation (15 k – 3.9 k) shallower terrain, rich in minerals of explosive and effusive origin consisting of volcanic sands, small to medium size rocks, and pumice.

Grape variety Nerello Mascalese 100%

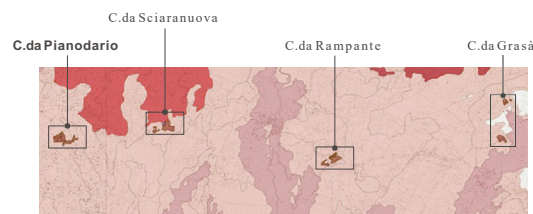
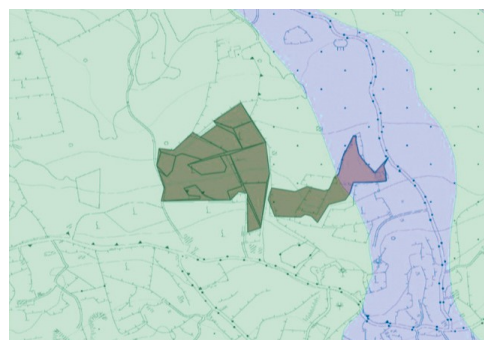
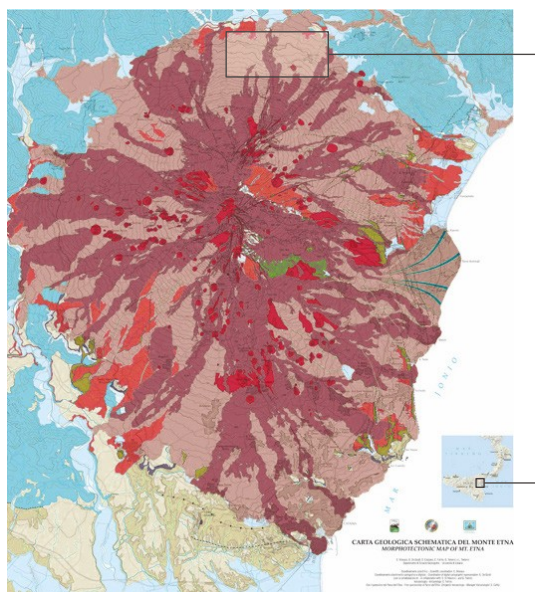
Year planted 2010

Training system Espalier, bush

Fermentation In stainless steel tanks at 25 - 30°C

Ageing 12 months in 25hl oak Slavonian barrels

Etna DOC

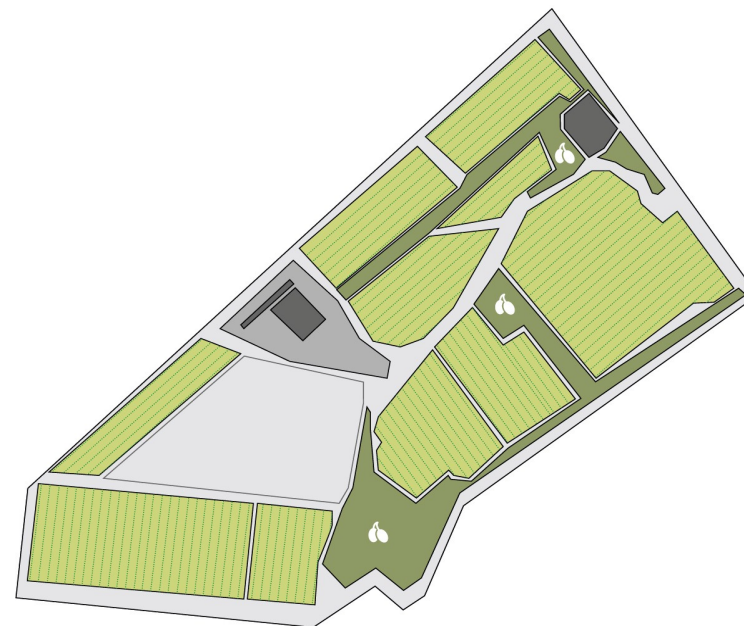


A | Topsoil

B | Volcanic soils between 15k - 4k years old
(Santa Maria Formation)

C | Volcanic soils between 40k - 30k years old
(Statella Formation). Presumable but succession not certain

Contrada Rampante



cultivated varieties
Nerello Mascalese
Chardonnay

5

vineyard terraces

18

dry stonewalls

6 18

linear meters of dry stone walls

20000

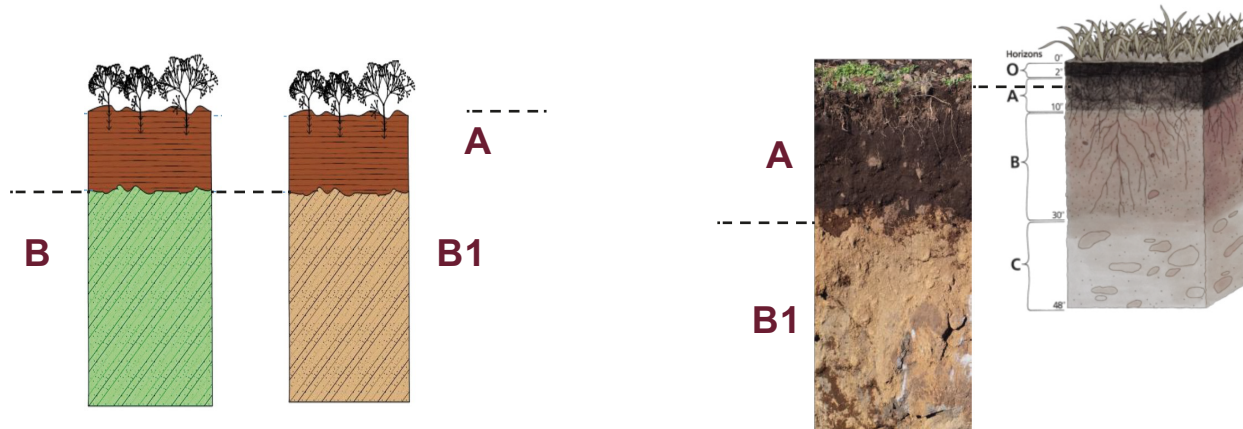
grapevine plants

150

olive trees

Contrada Rampante

Located at an average elevation of 740 meters a.s.l., between Passopisciaro and Randazzo, it is an area of 4.6 hectares of vineyards, with large dry-wall terraces and a degrading morphology from South-East to North-East with average incline of 4.7%. The territory of the Contrada Rampante vineyards is characterized by formations of volcanic origin of different lithological characterization, but of the same time period (between 15 thousand and 4 thousand years).



A: Topsoil

B: Volcanic soils aged between 15k–4k years old (Marchesa)

B1: Volcanic soils aged between 15k – 4k years old (Passopisciaro)

A: Eluvius-colluvial soil (characterized by weathering and alteration by exogenous agents and by the accumulation of pyroclastic and carry-over material)

B1: Volcanic soil (Passopisciaro) aged between 15000 and 4000 years old (it consists of an upper band of variable thickness - up to 240 cm deep from the ground level at the point examined - strongly altered consisting of sand and small rocky blocks and medium size, while deeper the blocks take on the most compact and noticeable aspect. Partitioning the basaltic rock shows a porphyritic texture with phenocrysts of pl up to 5 mm.



Surface 4,6 ha

Altitude 740 m a.s.l.

Slope 4,7%

Soil Passopisciaro and Marchesa Formation (15 k – 3.9 k), of various depths defined by volcanic sands and chunks of basalt ranging from small to medium in size, with large rock outcrops.

Grape variety Nerello Mascalese 100%

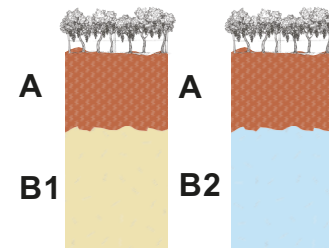
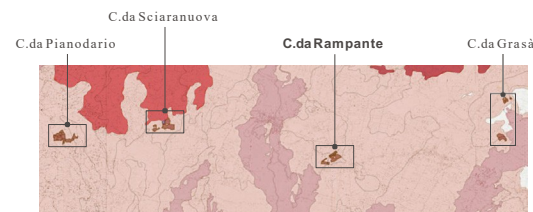
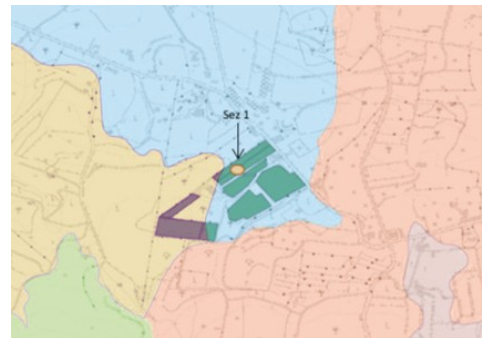
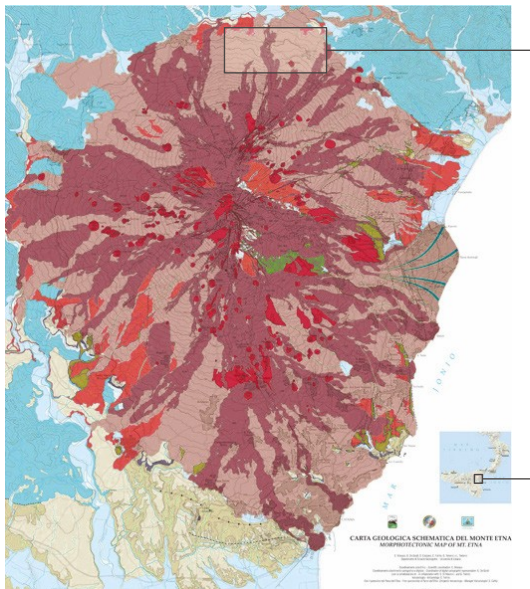
Year planted 2000

Training system Espalier

Fermentation In stainless steel tanks at 25 - 30°C

Ageing 12 months in 25hl oak Slavonian barrels

Etna DOC



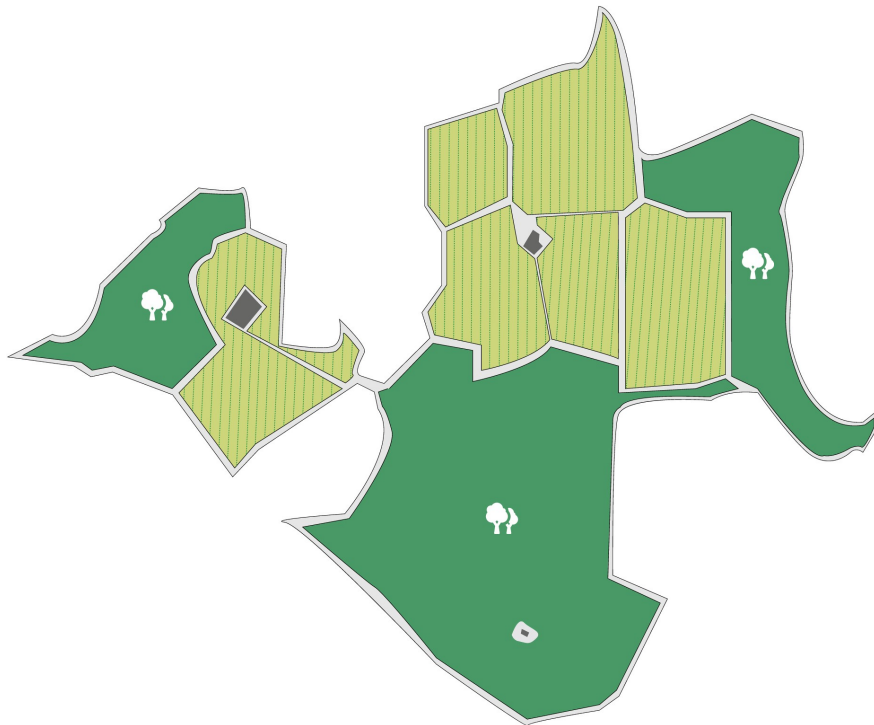
A | Topsoil

B1 | Volcanic soils between 15k - 4k years old (Marchesa Formation)

B2 | Volcanic soils between 15k - 4k years old (Passopisciaro Formation)

Contrada Sciaranuova

At an average elevation of 730 meters a.s.l., between the districts of Montelaguardia and Passopisciaro, it is an area of 14.40 hectares of which 4.9 hectares of vineyards, characterized by terracing with dry stone walls and more than 7 hectares of chestnut grove. It presents a degrading morphology from South-West to North-East with an average incline of 8.5%. The territory in which Sciaranova vineyards are located is characterized by volcanic formations that are between 40,000 and 4,000 years old.



cultivated varieties

Nerello Mascalese
Carricante

12

Wineyard terraces

7,5 ha

chestnut groves

44

olive trees

9

dry stonewalls

696

linear meters of dry stone walls



TENUTA
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CONTRADA SCIARANUOVA
Etna Rosso DOC

Surface 4,9 ha

Altitude 730 m a.s.l.

Slope 8,5%

Soil S. Antonio Formation (15k – 3.9k), rocky soil consisting of volcanic sands, basalt and pumice.

Grape variety Nerello Mascalese 100%

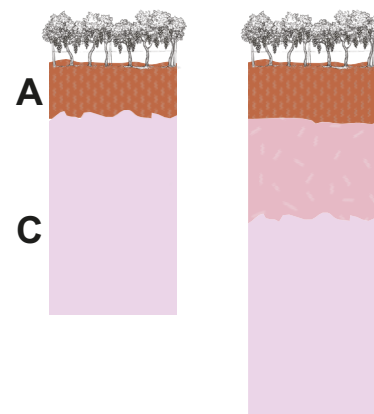
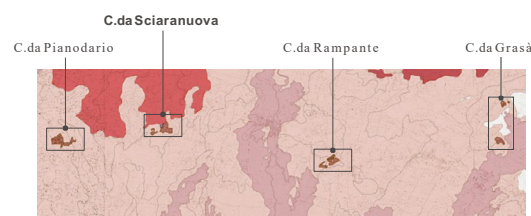
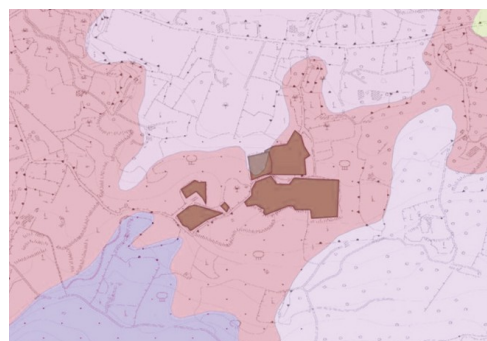
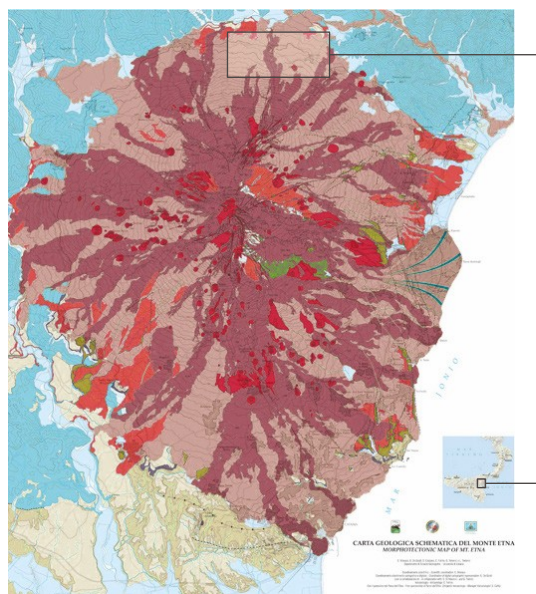
Year planted 2008

Training system Espalier

Fermentation In stainless steel tanks at 25 - 30°C

Ageing 70% 12 months in 25hl oak Slavonian barrels,
30% in 300 Lt French oak barrels

Etna DOC



A | Topsoil

B | Volcanic soils between 15k - 4k years old
(Sant' Antonio Formation)

C | Volcanic soils between 40k - 30k years old
(Calderara Formation)



Surface 4,9 ha

Altitude 730 m a.s.l.

Slope 8,5%

Soil S.Antonio Formation 15k – 3.9k and Calderara Formation (40k - 30k), rich in rocks, formed mainly by volcanic sand with small to medium size fragments composed of basalt or even Bemnoreiti and pumice.

Grape variety Nerello Mascalese 100%

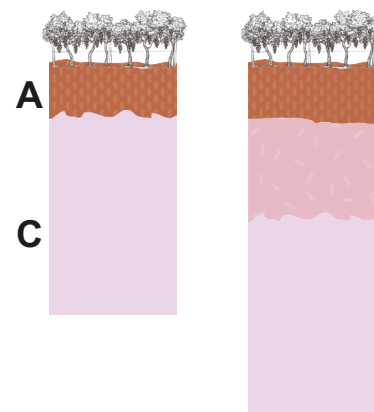
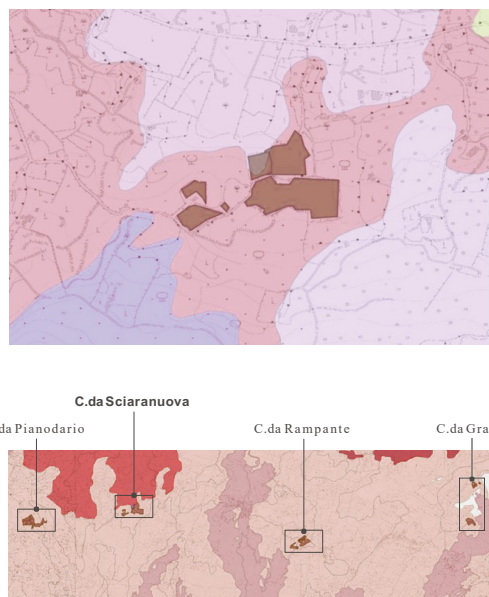
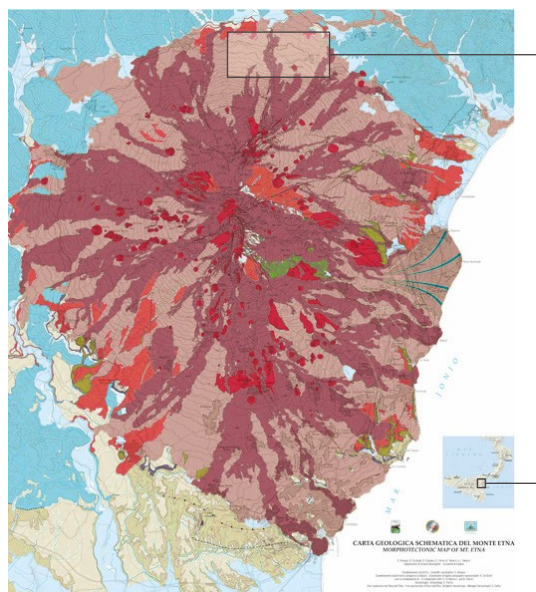
Year planted 2008

Training system Espalier

Fermentation In stainless steel tanks at 25 - 30°C

Ageing 70% 12 months in 25hl oak Slavonian barrels, 30% in 300 Lt French oak barrels

Etna DOC



A | Topsoil

B | Volcanic soils between 15k - 4k years old (Sant'Antonio Formation)

C | Volcanic soils between 40k - 30k years old (Calderara Formation)



SAVE OUR SOULS

The 10 ingredients of sustainability

That's our recipe for sustainability. Ten ingredients, which allow us to preserve what the Earth gives us.



Only treatments whose impact on the environment, the farmer and the consumer are lower than that of organic treatments are used.



The use of chemical weed control is prohibited.



Grassing in the winter to defend the soil. All the rows of vines are grassed during the winter.



Only the energy needed. Processes are considered efficient if they are able to produce wines using max. 0,6 kwh/l of wine.



Light bottles for the air, too. The average weight of the glass bottles used during the year must be less than or equal to 485,8 g/0,75 litres.



Biodiversity measurement and protection. Earthworms, butterflies, terrestrial invertebrates, pollinators must be present in the vineyards in the amount of and no less than 30% compared to the non-vineyard areas.



Only eco-compatible materials are used in the vineyards.



Safe wines. The total sulphur content in the wines must be equal to or less than the values set by the European Regulation governing organic wine. Wines must undergo analysis to certify the absence of residues.



Biodiversity measurement and protection. Earthworms, butterflies, terrestrial invertebrates, pollinators must be present in the vineyards in the amount of and no less than 30% compared to the non-vineyard areas.



Not only a sticker. Words and numbers narrate a commitment.
www.tascadalmerita.it/sostenibilita

CONTRADA SCIARANUOVA V.V 2016



93
points

Vinous

5
grappoli

Bibenda

4
stelle

Vinibuoni d'Italia

97
points

miglior vino da uve
Nerello Masealese

Doctor Wine

faccino
Doctor Wine

95
points

Decanter

94
points

grande
esordio

I vini di Veronelli

95
points

Robert Parker

97
points

cellar
selection

Wine Enthusiast

93
points

James Suckling

CONTRADA SCIARANUOVA 2016



91
points

Vinous

94
points

Wine Enthusiast

94
points

Robert Parker

94
points

James Suckling

90
points

Luca Maroni

92
points

Decanter

CONTRADA PIANODARIO 2016



96
points

Wine Enthusiast

4
stelle

Vinibuoni d'Italia

Grande vino

Slow Wine

93
points

Robert Parker

94
points

James Suckling

94
points

Decanter

CONTRADA RAMPANTE 2016



93
points

Vinous

94
points

Robert Parker

96
points




Wine Enthusiast

94
points

James Suckling

92
points

Decanter

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