



PRODUCER PROFILE

Winery Owner(s):
The Tasca Family
Winemaker:
Laura Orsi
Winery Founded:
2007
Region:
Sicily

WINE STORY

The Tascante Ghiaia Nera is a cuvee of Nerello Mascalese from three incredibly biodiverse Etna Contrade vineyards on the north side of Mt. Etna - Piano Dario, Rampante and Sciaranuova. Surrounded by chestnut trees and downy oak, these terraced volcanic vineyard sites produce supremely balanced wines that embody the freshness and restrained power for which Etna is known. Ghiaia Nera is our purest expression of the DOC.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Sciaranova and Piano Dario contrade (crus) in the commune of Randazzo on the north side of Mount Etna
ELEVATION:	760-790 meters
SOILS:	Shallow soil of seabed sediment and stones with a high concentration of organic matter
TRAINING SYSTEM:	Spur-pruned cordon (cordone speronato) and alberello (bush-trained vines)
FARMING PRACTICES:	Sustainable (SOSain certified)
AGE OF VINES:	8-10 years (planted 2008 and 2010)
YIELD:	5,000-7,000 kg per hectare
GRAPES:	100% Nerello Mascalese
TYPE OF YEAST:	Selected
FERMENTATION:	Cold maceration at 10°C (50°F) for 24 hours
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes; 20% in barrels, the rest in stainless-steel tanks
FILTRATION:	Membrane (crossflow) filter
AGING CONTAINER:	Slavonian oak barrels
AGING TIME:	12 months
BOTTLE AGING TIME:	1 year
PRODUCTION:	50,000 bottles per year
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	13%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:	2 g/l	EXTRACT:	28 g/l