

ETNA ROSSO DOC FEUDO PIGNATONE DAVANTI CASA 2020



Feudo Pignatone red Davanti Casa 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 Davanti casa come from centenary plants, 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 that identifies the terroir and the district (Contrada). It is a wine full of energy, of rare elegance and finesse capable of evolving over time in an excellent way.

Vintage 2020 climate trend: the 2020 vintage began with a relatively dry and cold winter and spring which slowed down the vegetative cycle of about one week, until June there weren't major rainy events, only in July there were abundant rains which allowed for a perfect evolution of the bunches. Very good weather in August while in September there were abundant rains, so we have had to make important choices in the vineyard to guarantee the quality of the wines. We had indeed a warm October with warm and sunny days till the harvest which took place on 27-28 October 2020

Appellation: Etna Rosso Doc Contrada Feudo Pignatone

Grape Variety: Nerello Mascalese 100%

Vines: about 100 years

Altitude: 700 a.s.l.

Harvesting: 28 October 2020

Yield per plant: 800gr/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 35% of whole bunches, the contact with the skins lasted 15 days with daily punching down.

Ageing: new oak casks for 10 months

Bottling: 24 September 2021

Bottles number: 1.060 bottles of 750ml



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