



*This Cru Vico, is an elegant wine with an extraordinary complexity. It expresses all of its potential from a unique and ancient terroir, Etna. It comes from one of the very few parcels in the contrada Santo Spirito that were not covered by the lava flow of 1879.*

**VINTAGE: 2015**

**WINE:** *Piano dei Daini Etna Rosso Cru Vico*

**CLASSIFICATION:** *Etna Rosso DOC (Denominazione di Origine Controllata)*

**BOTTLES PRODUCED:** *5.000*

**ALCOHOL CONTENT:** *14%*

**AREA OF PRODUCTION:** *On the northern side of Mount ETNA Sicily*

**ALTITUDE:** *700 m a.s.l.*

**TERRAIN:** *Volcanic, sandy matrix, in a few parcels with presence of stones*

**VINEYARDS:** *Vigna Vico, grown as alberello from very old pre-phylloxera vines located in the town of Passopisciaro, Contrada Santo Spirito, parcel "Belvedere", "Seimigliaia" and "Calata degli Angeli"*

**PLANT DENSITY:** *7,000 plants per hectare*

**AGE OF VINEYARDS:** *first planting started in 1865*

**GRAPE VARIETIES:** *Nerello Mascalese 90%, Nerello Cappuccio 10%.*

**HARVEST:** *Hand-picked in cases after the second decade of October*

**VINIFICATION:** *Destemming and soft crushing of the grapes; racking via gravity into tronconic steel vats where fermentation takes place for 20 days at a controlled temperature (26°-30°C). Daily cycles of cap punch-downs to assure correct extractions of aroma and color from the skins.*

**AGEING:** *After malolactic fermentation the wine ages in tonneaux french oak barrels of 700 liters for at least 14 months, then in steel vats for at least 1 month and about 20 months in the bottle.*

**BOTTLING:** *at least 18 months after date of harvest*