



2013 Azienda Calcagno Etna Rosso “Nireddu”

Azienda Calcagno is run by 2 brothers- Franco and Gianni Calcagno at 650 meters above sea level in Contrada Arcuria, not far from the commune of Passopisciaro- depicted on their front labels. The estate is very small producing about 10,000 bottles per year of wines from the Etna DOC including Rosato, Bianco and Rosso from 3 hectares of vines.

“Calcagno is not one of the best known estates but I think it’s making some of the best, purest wines of the area”

**Ian D’Agata, Vinous April 2016

The name “Nireddu” is the local dialect for Nerello Mascalese- the native grape used in the production of Etna Rosso that is most important grape for Etna. It is an ancient grape that survived the Phylloxera louse. It is not a grape the gives a lot of color but is the most profound and textured capable of great complexity.

Position of vineyard: 650 meters above seal level, North Side of Volcano

Age of vines: average age 70- 90 years old

Winemaker: Alessandro Biancolin (formerly of Azienda Passopiscaro)

Fermentation: Stainless steel-temperature controlled, aging in small “barrique” (small French barrels, none new) for 6 months. 4 months in bottle.

583 cases produced

Tasting Note:

Despite the delicate nature of the wine's appearance, it packs a powerful punch in the mouth with tight, dusty tannins, dried currant and cassis overtones. It's a medium-bodied wine overall with an extremely long sense of persistence on the finish. It imparts both elegance and power and that's always a fine line to achieve for any winery. I'd suggest a few more years of bottle evolution.

Because of the high acidity and fresh flavors of Etna Rosso, pair very well with tomato sauces and complex and earthy pasta sauces.