



## 2018 Quantico Etna Rosso

Vino Quantico is a joint project in Linguaglossa, on the slopes of Mount Etna, between Giovanni Raiti and Pietro di Giovanni. Giovanni makes white wine and Pietro, the red. They have a few different vineyard sites, including one that was Giovanni's father's vineyard, planted 50 years ago. Together these vineyards comprises of 6-hectares of Nerello Mascalese, Nerello Capuccio, Grillo, Carricante and Catarrato, and are at 600-750 meters of altitude above sea level. The total production is approximately 5000 bottles a year. The conditions on Mount Etna, with high winds and super fertile volcanic soil, are so ideal for winemaking that in many vintages, the vines do not need to be treated with sulfur at all. There is no sulfur added to these wines during neither fermentation nor bottling. The name Quantico is inspired by the philosophies of quantum physics: a small quantum particle can affect the larger surrounding ecosystem to a great degree. These philosophies have much in common with what we know about biodynamics.

In this wine, the Nerello Mascalese grape is used for acidity and aging potential, while the Nerello Cappuccio grape brings violet and purple colors, structure and body.

Total Production: 1500 bottles

Training Method: Spurred cordon

Soil: Typical soil of volcanic areas: loose, well drained and with distinct radical exploration.

Varieties: Nerello Mascalese 90%, Nerello Cappuccio 10%

Vinification Method: Hand sorting and hand picking in cases, maceration for 10 days at 23 C, and fermentation is done with indigenous yeasts. Aged for 12 months: 1/3 in stainless steel, 1/3 in old barriques and 1/3 in tonneaux.

Tasting Note: This wine is elegant and fresh on the nose. It is spiced with hints of balsam and red fruits. In the mouth, it tastes well rounded and delicate, with mature and sweet tannins. Its color is bright red.

