

MT. ETNA (SICILY), ITALY

# Calabretta



## TECHNICAL INFORMATION

Calabretta's wines are a gift for lovers of traditionally made Italian reds. The estate continues to make its majestic Etna wines as in the past, releasing them after extended aging in large, old botti.

Vineyards are located on the north side of Etna at 750m elevation. Vines are mostly 70- to 80-year-old indigenous varieties— particularly Nerello Mascalese and Nerello Cappuccio— and many are ungrafted. Massimiliano uses no artificial fertilizers, herbicides or pesticides, and harvest is by hand.

**Established:** 1900 (wine sold in *sfuso* or barrel) 1997 (First vintage in bottle)

**Proprietor:** Massimiliano Calabretta

**Appellation:** Etna, IGT Terre Siciliane

**Soils:** Volcanic

## THE WINES

	Vineyard & Grapes	Winemaking	Average Production
<b>"Cala Cala" Rosso</b>	North-facing, organically farmed estate vineyards planted to Nerello Mascalese (90%+) and Nerello Cappuccio. Cala Cala is always a mix of vintages.	Grapes are destemmed and fermented for 5-7 days. The components are then aged for 1-5 years in large <i>botti</i> before blending and bottling.	~2,000 cases
<b>Nerello Mascalese Vigne Vecchie IGT</b>	Estate vineyards planted to Nerello Mascalese (90%+) and Nerello Cappuccio.	Grapes are fermented for 5-7 days before pressing and transfer to Slavonian Oak <i>botti</i> for 6+ years aging.	1,000-1,500 cases
<b>Rosso "Sara" IGT</b>	A single vineyard of 50+-year-old Nerello Mascalese in the Feudo di Mezzo zone of Etna.	Grapes are fermented for 5-7 days before pressing and transfer to used <i>tonneaux</i> for ~1 year before bottling.	~125 cs
<b>Rosato IGT</b>	100 % Nerello Mascalese from estate vineyards planted in 2005/2006 from <i>massale selections</i> . About 50% ungrafted.	Fermented and aged in stainless steel for 6 months.	~200+ cases
<b>Carricante IGT</b>	A mix of 1/3 old vineyards, and 2/3 vines planted in 2004.	Fermented and aged in stainless steel for ~6 months.	~200+ cases