





CALCAGNO

SICILY



ETNA ROSSO DOC

CALCAGNO

GRAPES Nerello Mascalese

REGION Etna, Sicily

WINEMAKING The vines are rooted in soils of lava origin, of course. As you well know, the Calcagno family has been cultivating vineyards on the northern slopes of Etna for three generations. The grapes come from a cru in Passopisciaro, at an altitude of 630 meters, that experiences significant temperature variations. All ideal conditions to stimulate acidity, aromas, and finesse in the grapes. No jams cooked at low temperature. Spontaneous fermentation and aging in steel That's all.

TASTING NOTES Light ruby color, transparent. Smoked bouquet with meat, rock, a trickle of hydrocarbons, and then this splendid and fleshy berry. Very light balsamic touch, just whispered. Herbaceous traces to close Beautiful, simple, and direct.

On the palate, it is juice that flows smoothly and with great elegance. The structure is medium, and the tannins are very soft, even if the phrasing between salt and acidity is tight and gives persistence and depth to the wine. Delicate in gait, clear fruit, endless pulp, and great expressiveness; a smokey note to close, but there is a trace of burning.





RIFUNNIRI IGT

CALCAGNO

GRAPES Nerello Mascalese

REGION North side of Etna, 650 m above sea level, Sicily

HARVEST October

WINEMAKING Fermentation in steel tanks at controlled temperature, 6/8 months in steel tanks.
Bottle refinement, minimum 4 months

TASTING NOTES White flowers and white pulp fruit aroma. complex structure, savory and persistent taste.

FOOD PAIRING Dairy products and cured meats





ARCURIA ETNA ROSSO DOC

CALCAGNO

GRAPES 80% Nerello Mascalese, 20% Nerello Cappuccio

REGION Etna, Sicily

WINEMAKING Fermentation in steel tanks at controlled temperature.
Refinement: in oak barrels (20 HL) for a period of 12 months
Bottle refinement: minimum 4 months

TASTING NOTES **COLOR:** ruby red
PERFUMES: notes of undergrowth, mushrooms and humus.
TASTE: enveloping and rich in substance, dense and gentle tannins that lengthen the finish.





GINESTRA ETNA BIANCO

CALCAGNO

GRAPES Carricante

REGION Sicily

HARVEST End of September

WINEMAKING Fermentation in steel tanks at a controlled temperature.
Refinement: in steel tanks.
Bottle refinement: minimum 3 months

TASTING NOTES **AROMA:** delicate and fine, floral, hints of fruit, mineral notes.
TASTE: nice complexity, sapid, mineral, with good persistence and intensity.
COLOR: straw yellow

FOOD PAIRING Aperitifs, appetizers, first and second courses based on fish from Sicilian cuisine





NIREDDU DOC ETNA ROSSO

CALCAGNO

GRAPES 80% Nerello Mascalese, 20% Nerello Cappuccio

REGION Etna, Sicily

HARVEST First half of October

WINEMAKING Fermentation in steel tanks at controlled temperature
Refinement: passage in oak barrels for 2 months, then in steel
Bottle refinement: minimum 4 months

TASTING NOTES **COLOR:** ruby red
PERFUMES: elegant, complex, hints of fresh fruit.
TASTE: fresh and complex, with a nice texture and tannic structure, with lava undertones and good persistence on the palate

FOOD PAIRING Roasts, red meats, game and cheeses



ROMICE DELLE SCIARE NERELLO MASCALERESE ROSE



CALCAGNO

GRAPES Nerello Mascalese, Nerello Cappuccio

REGION North side of Etna, Sicily

HARVEST First half of October

WINEMAKING A few hours of contact with the skins, fermentation of the must in steel tanks at a controlled temperature.
Refinement: 5 months in steel tanks
Bottle refinement: minimum 3 months

TASTING NOTES **COLOR:** soft pink
PERFUMES: fragrant and delicate, with floral notes and small red fruits and pomegranate. Mineral, almost smoky and lava undernotes
TASTE: ample and crunchy juiciness, very fresh, savory, mineral sensations of great persistence.

FOOD PAIRING Wine throughout the meal, especially appetizers and cold salads.



PRIMAZAPPA ETNA BIANCO SUPERIORE



CALCAGNO

GRAPES Carricante

REGION Etna, Sicily

HARVEST End of September

WINEMAKING 50% fermentation in steel tanks at controlled temperature and 50% in barrique
Refinement: 50% steel, 50% barrique and kept on fine lees for 5 months.
Bottle refinement: minimum 12 months

TASTING NOTES **COLOR:** straw yellow.
PERFUMES: offers smoky puffs to the nose
TASTE: rich complex, it brings back the notes of its unique territory in the mouth.

FOOD PAIRING Aperitifs, appetizers, fish-based first and second courses of Sicilian cuisine.

