



Calcagno

TECHNICAL SHEETS



SICILY

Main Office Number
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VINOVERITAS LLC

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CALCAGNO

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 Straw yellow color, with a delicate and fine aroma that is floral with hints of fruit and mineral notes. On the palate, it shows nice complexity, sapid and mineral, with good persistence and intensity.

Food Pairing Aperitifs, appetizers, first and second courses based on fish from Sicilian cuisine





CALCAGNO

Nireddu
Etna Rosso DOC
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 Ruby red color, with elegant and complex perfumes that reveal hints of fresh fruit. On the palate, it is fresh and complex, offering a nice texture and tannic structure, with lava undertones and good persistence.

Food Pairing Roasts, red meats, game and cheeses





CALCAGNO

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 Ruby red color, with perfumes that reveal notes of undergrowth, mushrooms, and humus. On the palate, it is enveloping and rich in substance, with dense yet gentle tannins that lengthen the finish.



V 2018:

- Vini Buoni d'Italia, 4 Stelle
- I Vini di Veronelli, 94 pts, 3 stelle

V 2019:

- I Vini di Veronelli, 3 Stelle oro 94 pts





CALCAGNO

Romice delle Sciare

Etna Rosato DOP

CALCAGNO

Grapes Nerello Mascalese, Nerello Cappuccio

Region North side of Etna, Sicily

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 Ruby red color, with perfumes that reveal notes of undergrowth, mushrooms, and humus. On the palate, it is enveloping and rich in substance, with dense yet gentle tannins that lengthen the finish.



V 2018:

- Vini Buoni d'Italia, 4 Stelle
- I Vini di Veronelli, 94 pts, 3 stelle

V 2019:

- I Vini di Veronelli, 3 Stelle oro 94 pts



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CALCAGNO

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

Tasting notes Light ruby, transparent color. The scent is smoked, with notes of meat, rock, a hint of hydrocarbons, fleshy berry, a light balsamic touch, and subtle herbaceous traces, all coming together in a simple yet expressive bouquet. On the palate, it flows smoothly and elegantly with medium structure, very soft tannins, and a tight interplay of salt and acidity that adds persistence and depth; the clear fruit and endless pulp are complemented by a final smoky note with a trace of burning.





CALCAGNO

Primazappa
Etna Bianco Superiore DOP
CALCAGNO

Grapes Carricante

Region Etna, Sicily

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 straw yellow color, with perfumes that offer smoky puffs to the nose. On the palate, it is rich and complex, bringing back the notes of its unique territory.

Food Pairing Aperitifs, appetizers, fish-based first and second courses of Sicilian cuisine.





CALCAGNO

Rifunniri
Nerello Mascalese Bianco DOP
CALCAGNO

Grapes Nerello Mascalese

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

Harvest October

Winemaking Fermentation in steel tanks at controlled
Refinement, 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

