



# Calcagno

## TECHNICAL SHEETS



## SICILY

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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

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CALCAGNO

# Romice delle Sciare

## Etna Rosato DDC

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.



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CALCAGNO

*Primazappa*  
*Etna Bianco Superiore D.O.C.*  
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.



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CALCAGNO

*Rifunniri*  
*Nerello Mascalese Bianco DDC*  
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



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