



*Calabretta Winery, located on Sicily's Mount Etna, has been producing wine for over a century, upholding the region's ancient winemaking traditions and focusing on natural, sustainable production. Farming primarily 70-80 year old ungrafted vines, winemaker Massimiliano Calabretta preserves family traditions and Etna's native varieties, making the winery one of the most esteemed estates in Sicily. Emphasizing sustainability, the winery avoids chemical pesticides and herbicides, utilizes hand harvesting, wild yeasts, and uses Select Bio corks, the world's first zero-carbon-footprint wine closure.*

### Region & Classification

- |country| Italy
- |region| Sicilia
- |sub-region| Etna
- |Cru| Fuedo di Mezzo
- |classification| IGT

### Wine Data

- |varietal| 100% Nerello Mascalese
- |alcohol| 15%
- |acidity| 4.5 g/L

### Terroir & Cultivation

- |soil| Volcanic
- |exposure| South
- |elevation| 730-850m
- |farming practices| Traditional Sicilian winemaking; Practicing organic and biodynamic farming; Albarello vine training
- |harvesting| Harvested by hand in October
- |age of vines| 25-95 years
- |yield| 4,000 kg/ha

### Vinification & Aging

- |maceration| 5 day maceration with daily manual punch downs
- |fermentation| Spontaneous fermentation in wood barrels with indigenous yeasts, followed by malolactic fermentation
- |aging| Aged 9 months in barrique of 4th and 5th passage
- |production| 900 bottles

