

THE SOURCE

AZIENDA AGRICOLA SOFIA

SICILY



2020 ETNA ROSSO, LA VIGNA DI GIOACCHINO

PRODUCER OVERVIEW

After more than a decade in the cellar of Vini Franchetti's Passopisciaro, Carmelo Sofia and his sister, Valentina, began to bottle wine from the organic-certified vineyards owned by their father, Gicchino. Harvested from the north side of Etna in the Contradas Passopisciaro and Torreguarino, their entry-level red, "Gicchino," is a light-colored, fresh, and fun Nerello Mascalese grown on volcanic soil from Passopisciaro and 10-15% on the siliceous clay soils from Torreguarino. The other imported Etna Rosso, grown exclusively in Passopisciaro, "Piano dei Daini," is a more substantial Nerello Mascalese with deep volcanic textures and lifted aromas.

VINEYARD DETAILS

Gicchino Etna Rosso is harvested from Nerello Mascalese planted in 2005-2007 on a north-facing gentle slope at 650-700m in the Contrada Piano dei Daini on volcanic bedrock and shallow clay, silt, sandy volcanic topsoil, and in the Contrada Torreguarino on deep siliceous sands with volcanic rock.

CELLAR NOTES

Destemmed and naturally fermented up to 28-29°C max. for 12-15 days with 1-2 daily pumpovers or punchdowns, then aged 11 months in concrete tanks and bottled without fining or filtration.

