

THE SOURCE
AZIENDA AGRICOLA SOFIA
SICILY



2019 ETNA ROSSO, CONTRADE PIANO DEI DAINI

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, Giocchino. Harvested from the north side of Etna in the Contradas Passopisciaro and Torreguarino, their entry-level red, "Giocchino," 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

Piano dei Daini Etna Rosso is harvested from Nerello Mascalese planted in the 1930s-40s on north-facing gentle slope at 700m on volcanic bedrock with deep volcanic sand and rock topsoil.

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.

