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## EMILIANO FALSNI FEUDO PIGNATONE 'DAVANTI CASA' ETNA ROSSO

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**Region:** Etna, Sicily

**Appellation:** Etna Rosso DOC Contrada Feudo Pignatone

**Grapes:** 100% Nerello Mascalese

**Farming:** Organic practice

**Age of vines:** 30 - 100 years

**Altitude, Aspect & Soil Type:** 700m elevation, volcanic soils

**Typical Harvest Time:** Late October

**Maceration & Fermentation:** manually harvested, spontaneous fermentation in small open containers, 35% of whole cluster, skin contact for 15 days with daily punch-downs

**Aging:** 10 months in new oak casks

**Finishing:** Fined with Bentonite, if necessary

**Production:** 1,060 bottles annually

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### Notes from Oliver:

Emiliano Falsini is a consulting enologist from Tuscany. He has been working for years with great estates in Tuscany, Sicily, and elsewhere, including Girolamo Russo, Alberto Graci, Tabarrini, and Antonella Lombardo. Now Emiliano has chosen to start producing wine under his own name, in two appellations he knows particularly well; the north side of Mount Etna in Sicily, and Bolgheri on the coast of Tuscany.

Pale Pinot-like color; the aroma is very complex, wild strawberry, cherry pit, wild herbs, tea leaf; very fine palate impression, expressive fruit balanced with wild herbs and tea-leaf notes; very long. This is a new project but I can't wait to taste this wine at a few years of age in the bottle. Fine tannins make for a versatile food wine, but I think lamb chops would be a particularly good match.