
EMILIANO FALSINI ETNA ROSSO FEUDO PIGNATONE



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, 30% of whole cluster, skin contact for 12 days with daily punch-downs

Aging: 10 months in small new barrels

Finishing: Fined with Bentonite, if necessary

Production: 3,700 bottles annually

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 red color; very complex aroma, wild strawberry, fennel seed?, mixed herbs; on the palate very good balance between bright fruit and fine, tea-like tannins; very long, clean, expressive wine.