

MT. ETNA (SICILY), ITALY

Calabretta



OVERVIEW

Established: 1900 (wine sold in sfuso or barrel)

First Vintage: 1997 bottle

Proprietor: Massimiliano Calabretta

Calabretta's wines are a gift for lovers of traditionally made Italian reds. The estate continues to make its majestic Etna wines as in the past, releasing them after extended aging in botti.

VINEYARD INFORMATION

Soils: Volcanic

Vines: mostly 70- to 80-year-old indigenous varieties—particularly Nerello Mascalese and Nerello Cappuccio—many ungrafted

Elevation: 750 m

Orientation: Southern

Appellation: Etna Rosso

Harvest: by hand

ADDITIONAL WINEMAKING NOTES

Organic viticulture.

All harvesting is by hand.

Wines are aged in large, old botti.

THE WINES

	Fruit Source	Ave Yeilds	Oak Aging	Avg Prod
Nerello Mascalese Vigne Vecchie IGT	South-facing, organically farmed estate vineyards planted to Nerello Mascalese and Nerello Cappuccio	35 hl/hA	Extended aging, at least 6 to 7 years, in large botti.	n/a
Rosato IGT	South-facing, organically farmed estate vineyards planted to 100 % Nerello Mascalese. Also, a new vineyards planted in 2005 - half ungraftd & 100% from “massale selection of plants.”	35 hl/hA	No oak only steel 1 year	~200+ cases
“Cala Cala” Rosso	South-facing, organically farmed estate vineyards planted to Nerello Mascalese and Nerello Cappuccio	35 hl/hA	Extended aging, at least 6 to 7 years, in large botti	~2,000 cases <i>Note: The first release (in 2013) was made from multiple vintages, though based on 2009.</i>