



## Vino di Anna "Palmento" Rosso 2022

*After skipping a year of releasing this wine, the 2022 is true to style; displaying attractive floral and red cherry fruit, it is vibrant and juicy, with a fine tannin structure and mineral undertones from the volcanic soils.*

This is the tenth wine released from the estate that has been fermented in our 300 year old traditional Etnean wine building, called a palmento. It is made from organically grown grapes sourced from vineyards situated at high altitude on the north face of Mt Etna. In 2022, a slightly higher portion of Carricante was used in the blend than in previously years, to balance out the ripe tannins and richer fruit flavours present due to the hot climatic conditions of the year. Predominantly Nerello Mascalese (90%) with small percentages of Nerello Cappuccio (2%) and 3% indigenous white varieties (Grecanico, Minnella Bianca) that are co-planted in the vineyards. Then 5% Carricante from Contrada Crasa was added to the final blend in March 2023 to bring a floral, freshness to the wine.

All the grapes were hand harvested, as field blends with harvest taking place during the third and fourth week of September in 2022. 60% of the grapes were de-stemmed by hand, the rest remained as whole bunches. The grapes were macerated for four to five days, being foot trodden or plunged several times. The fermenting must was then pressed and continued fermenting in stainless steel and several large old oak casks to dryness. The wine underwent malolactic fermentation spontaneously. All of the components were blended together in March 2023, and left on fine lees until bottling in June 2023 without fining or filtering.

"Vino di Anna" is a small, family wine estate situated on the north face of Mt Etna, Sicily.

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