



## Vino di Anna "Jeudi 15" Rosso 2022

*Crimson red in colour, this wine has attractive aromas of red and dark cherries, blood orange and white flowers. The palate is flavoursome with red fruit and an underlying spice. Tannins are well balanced with the fruit, fine and mouth-filling. The finish is mineral and long, typical of wines from volcanic soils.*

"Jeudi 15" Rosso 2022 is produced from organically farmed Nerello Mascalese grapes grown in several 80-90 year old bush vine vineyards located in the contrade of MonteLaguardia and Allegracore. Situated at altitudes of 700 to 800 metres, these vineyards can be found on the northern slopes of Mt Etna, between the village of Passopisciaro and Randazzo. The vineyards are predominantly Nerello Mascalese, co-planted with small percentages of Nerello Cappuccio, Alicante (Grenache) and Grecancio (white), as is the tradition of the area. The harvest is done by hand as a field blend.

Harvest in 2022 was earlier than usual, being in the last week of September, due to the warm to hot summer conditions with little to no rain. Healthy grapes were hand picked and brought to the winery in Solicchiata. 80% of the grapes were de-stemmed by hand into an open 30hl wooden fermenter. The rest of the grapes were added as whole bunches. Fermentation was conducted spontaneously by indigenous yeasts without temperature control. The fermenting must was plunged down daily, and pressed after 12 days. The new wine underwent malolactic fermentation and then remained on fine lees, in several large, used oak casks, before blending and bottling in June 2023. The wine was neither fined nor filtered.

Why is this cuvee called "Jeudi 15"? - in recognition of the harvest date the first year this wine was made, **Thursday 15<sup>th</sup>** October 2009 - (*Jeudi* being French for Thursday)

Solicchiata, Sicilia, Italia  
[www.vinodianna.com](http://www.vinodianna.com)