



Vino di Anna Rosso CR 2021

Bio-dynamically farmed grapes, from the two vineyards at the heart of the "Vino di Anna" wine estate, in Contrada Crasa (CR) are fermented together to create this cuvee.

Vigna Jules, the first vineyard purchased by Anna and Eric in 2010 is a 0,45 ha plot of 90 year old bush vines. Principally planted to Nerello Mascalese, it has deep red/brown silty soils. The grapes from this vineyard give the depth and complexity to this wine.

Vigna Gaspard, is an amphitheatre of terraces planted next to the winery in 2014/2015. A massal selection of vines was made from a reputable old vineyard and the cuttings were planted as own roots in the tradition quincunx, high density format. All the vines are trained as individual bush vines (albarello) with a single chestnut wooden stakes. Soils here are darker in colour, basalt with some clay. The vineyard is principally Nerello Mascalese with a small percentage of Nerello Cappuccio, Grenache and Grecanico. This young vineyard provides the wine with its freshness and vibrancy.

In 2021, the fruit was hand harvested from both vineyards on the 27th September. The grapes were destemmed by hand into a 30hl open, old wooden fermenter. Fermentation was conducted by spontaneous yeasts, with no temperature control. The grapes were foot trodden and/or plunged regularly during a two week period on skins. After pressing, the fermenting wine was placed in a used 20hl wooden cask where it underwent malolactic fermentation. It was left on light lees until bottling in October 2022. It was neither fined nor filtered. Minuscule amounts of SO₂ were used in its production.

Fragrant, complex and multi-layered. Plenty of red and dark fruit aromas and flavours; strawberries, blueberries and plums, with underlying floral notes. Medium to full bodied with a firm acidity and ripe, yet austere tannin structure. The finish is long and mineral with some mouth-pleasing spice and weight.

www.vinodianna.com