



Appellation: Etna Rosso DOC

Zone: Moganazzi District - Volta Sciara, commune of Castiglione di Sicilia (province of Catania)

Cru: n/a

Vineyard extension (hectares): 0.70

Blend: 98% Nerello Mascalese - 2% Nerello Cappuccio

Vineyard age (year of planting): Nerello Mascalese 1950 - Nerello Cappuccio 1950

Soil Type: Volcanic (volcanic ash with black pumice and volcanic rock)

Exposure: Northern slope of Mount Etna

Altitude: 650 meters above sea level

Colour: intense and bright ruby red

Nose: Typical, red fruit, mineral notes

Flavour: Full in the mouth, similar to Burgundy wines, elegant, fresh

Serving temperature (°C): 18-20

Match with: Meat dishes, seasoned cheese

Average no. bottles/year: 2,500

Alcohol %: n/a

Grape yield per hectare tons: n/a

Notes: First released vintage: 2008

Vinification and ageing: Alcoholic fermentation and maceration with the skins for approx.10 days, malolactic fermentation and ageing in oak (20% new). The wine is bottled after 18 months without being filtered

Awards: n/a

Estate History

This small estate on the northern slope of Mount Etna was recently established by Marco de Grazia, owner of the nearby Tenuta delle Terre Nere. “Establishing Le Vigne di Eli - Marco says - was effortless. A simple act of love towards my little daughter Elena (Eli). It happened in 2006. I was offered first one, then another, tiny vineyard, both in exceptional crus: Feudo di Mezzo and Moganazzi-Voltasciara. I bought them, and since the parcels were so small and fine, I was somehow reminded of Elena. Thus, Le Vigne di Eli was born. To use Elena’s drawings as labels came naturally because I love her art work. And equally naturally came the impulse to have this “child’s estate” be a help to children in need. Thus a substantial part of the small proceeds go to a childrens’ hospital, the Ospedale Pediatrico Meyer in Florence. With this, the “children’s project came full circle. Today, seeing the growing appreciation for Eli’s very fine wines, I’ve selected more tiny parcels of outstanding quality, contracting them, and releasing a bit more very fine wine. This includes a lovely Etna Bianco from a vineyard in Milo. And in the future I know I’ll surely be tempted by other precious little parcels. We’ll just have to wait and see.”

