



VIGNETI VECCHIO

Country: **Italy**

Region: **Sicily**

Appellation(s): **Etna Rosso, Carricante Sicilia**

Producer: **Rosa La Guzza, Carmelo Vecchio**

Founded: **2016**

Annual Production: **450 cases**

Farming: **Organic (practicing)**



While viticulture on the slopes of Mount Etna dates back thousands of years, only in the last decade or two have the wines produced on Sicily's mythical volcano entered the global spotlight. Eager to exploit the *terroir* riches of this stunning natural wonder, waves of newcomers from around Italy and abroad have settled, relying on both traditional methods and modern enology to search for Etna's truest expression.

The fascination with Etna in the eyes of growers and consumers alike stems not only from its fertile soils of sandy, decomposed volcanic rock but also from the elevation that allows its wines to retain an uncommon freshness and delicacy at such a southerly latitude. Reaching over 1,000 meters above sea level, Etna's vineyards are some of Europe's highest, and the cool nights late in the growing season favor slow ripening and the development of extremely complex aromas at relatively low alcohol levels. Harnessing this potential to create wines of nuance and finesse, however, is another story altogether: it requires vision, dedication, and careful execution. It is with tremendous excitement, then, that we announce our collaboration with Vigneti Vecchio, a small family-run estate on Etna's northern face.

Carmelo Vecchio and his wife, Rosa La Guzza, did not come from afar to make wine on Etna: they are true locals, raised in the heart of the vineyards. Carmelo began working at the nearby Passopisciaro winery at a young age, and after fifteen years of hands-on experience, the time came to strike out on his own. From barely one hectare of vines up to 130 years old inherited from Rosa's family, the couple took matters into their own hands: sustainable farming by hand, with the goal of achieving an elegant balance in the grapes; micro-*vinifications* in the tiny cellar beneath their home, with respect for tradition and *terroir*, and aging the wines in used barrels before bottling without fining or filtration.

Armed with excellent raw materials along with Carmelo's years of experience and an appreciation for ancient local practices such as skin maceration for whites and blending white grapes into the reds, Rosa and Carmelo succeeded in crafting delicate, pure, and highly refined wines from their inaugural 2016 harvest. While Etna still searches for its identity, Vigneti Vecchio demonstrates that this towering volcano rising from the Mediterranean can in fact produce wines as beautifully nuanced as anywhere else in Italy.



VIGNETI VECCHIO (continued)

| <u>Wine</u> | <u>Blend</u> | <u>Vine Age</u> | <u>Soil Type</u> | <u>Vineyard Area*</u> |
|--|--|---------------------|--------------------------|-----------------------|
| Sicilia Bianco Carricante “Sciare Vive” | 90% Carricante, 10% indigenous varieties (Minnella, Inzolia, Grecanico, Catarratto) | 40 to 100 years old | Volcanic, Clay-Limestone | 1.5 ha total |
| Etna Rosso “Sciare Vive” | 90% Nerello Mascalese, 10% indigenous varieties (Minnella, Inzolia, Carricante, Grecanico, Catarratto, Malvasia) | 50 to 130 years old | Volcanic | 1.5 ha total |
| Etna Rosso “Contrada Crasà” | 90% Nerello Mascalese, 10% indigenous varieties (Inzolia, Grecanico, Catarratto) | Planted in 1930 | Volcanic | 1.5 ha total |

* “ha”=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

- Winery located on the northern slope of Mount Etna, near the village of Solicchiata, at 2500 feet above sea level
- Grapes sorted in the vineyard, harvested by hand
- Natural fermentation
- Wines are neither fined nor filtered
- 500 L oak barrels are all 3 to 4 years old
- Sciare means lava flow in the local dialect
- Vive means alive and is the first two letters of **Vigneti Vecchio**

Carricante Sicilia Bianco “Sciare Vive”:

- 3 day skin maceration in stainless steel tank
- Must is pressed, then primary and malolactic fermentation in 500 L oak barrels
- Aged 7 months in 500 L oak barrels on lees
- Racked off lees into stainless steel tank 1 month before bottling
- Wines age in bottle for 1 month
- Does not receive Etna Bianco DOC because one parcel is located just outside the appellation boundary
- Vines planted between 1600 and 2800 feet above sea level



KERMIT LYNCH *WINE MERCHANT*

VIGNETI VECCHIO (continued)

Etna Rosso “Sciare Vive”:

- Grapes sourced from Contrada Malpasso
- All grape varieties are fermented together
- 12 day skin maceration and primary fermentation in stainless steel tank
- Light punchdowns and pumpovers during fermentation
- Must is pressed, followed by malolactic fermentation in 500 L oak barrels
- Aged 6 months in 500 L oak barrels on lees
- Racked off lees into stainless steel tank 1 month before bottling
- Wines age in bottle for 1 month
- Vines planted at 2000 feet above sea level

Etna Rosso “Contrada Crasà”:

- Grapes sourced from Contrada Crasà
- All grape varieties are fermented together
- 15 day skin maceration and primary fermentation in stainless steel tank
- Light punchdowns and pumpovers during fermentation
- Must is pressed, followed by malolactic fermentation in 500 L oak barrels
- Aged 9 months in 500 L oak barrels on lees
- Racked off lees into stainless steel tank 1 month before bottling
- Aged in bottle for 8 months
- Vines planted at 2100 feet above sea level