PIRRERA– EDUARDO TORRES ACOSTA

SICILY

APPELLATION: IGT Terre Siciliane

BLEND: Nerello Mascalese

WINEMAKER: Eduardo Torres



VINEYARD:

This Nerello Mascalese has approximately 10% other local varieties (both red and white) which have been planted throughout the field. Pirrera is a single site, or *contrada*, at the very high altitude of 850 meters on the north side of Mt. Etna; the name Pirrera is rooted in the particularly rocky nature of the vineyard, stemming from the volcanic stones quarried from a 1614 lava flow. It had been abandoned long ago, prior to Eduardo's taking on its rehabilitation. The vines average about 50 years old, are planted *albarello*-style and are harvested at least a week later than the fruit for his Versante Nord bottling, due to the slower ripening at this elevation. The sandy soils are rich in volcanic ash as well as stones.

VITICULTURE:

Viticulture is organic.

WINEMAKING:

Spontaneous fermentation, with around 10% whole cluster. Fermented in cement tanks with 15 days on the skins without temperature control, then aged in concrete tanks and 228l used barriques.

TASTING NOTES:

Fresh red fruit with herbaceous tones. Excellent minerality and subtle earth tones. Perfumed and lovely drinking!

WEBSITE: https://eduardotorresacosta.com/