

# 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 16 months in a 25hl Slavonian oak botte.

**WEBSITE:** N/A



**TASTING NOTES:** \_\_\_\_\_

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