



Annacare

Annacare is of the finest selection of grapes. The name is a word derived from Sicilian dialect and means 'to lull' like to gently lull a newborn to sleep. Annacare is the essence of our perception of Etna and 100 year old Nerello Mascalese that has all to tell. It is pure, like magic spring water, and offers lots of mineral notes from the many century old lava-streams from where it derives. Light fruit notes of strawberry and raspberry. Reveals velvety tannins, is elegant, complex and with a long lasting aftertaste. It shows gracefully, is extremely delicate, self-confident and sophisticated. Drinks well in five-12 years.

Appellation

ETNA ROSSO DOC Comune di Castiglione di Sicilia e Randazzo (CT) Parcel N° 16, 17, 150, 228 of Map N° 61 e58.

Altitude

2250 feet above sea level.

Terroir

Black soil, deep porous volcano ash soil with traces of sand, very rich in minerals.

Exposure

North - North-East

Plant density

3,200 vines per acre

Training system

Alberello

Grape variety

Nerello Mascalese (selection Massale)

Harvest

Middle of October

Rootstock

Pre-phylloxera

Yield per hectare

5,292 pounds

Vinification

Fermentation in stainless steel tanks; malolactic fermentation in barriques.

Ageing

18 months in French barriques, (50% new, 50% used once). Refinement in bottle minimum sixmonths

Food pairing

Annacare goes well with many different ingredients and dishes. We would propose to pair it with both classic rustic Sicilian dishes as well as fine food. Lamb, vegetables, truffle, heavier fish dishes, mushrooms (funghi porcini), white meats and 'lighter' cooked red meats. Roasted nuts, and hard cheeses like comtè, gruyere, pecorino and good parmesan.

