



# Tenute Bosco, Piano dei Daini Etna Rosso DOC, Sicily, Italy, 2019

## Producer Profile

Sofia Ponzini started Tenute Bosco in 2010 in an attempt to breathe life back into two small vineyards on the slopes of Mount Etna.

Some of the vines are over 120 years old, and pre-phylloxera, on land recovered 300 years ago from the cooled lava flow following Etna's last major eruption. There is more living history in the sight of the traditional 'alberello' method of propagation in the vineyards that leaves the vines free standing and backed by dry stone walls. Sofia is intent on reviving the traditions of this land, and the indigenous Nerello Mascalese, Nerello Cappuccio and Carricante which they clearly love. Creating wines that definitely have a sense of place, of the present and the past.

## Viticulture

The vines for the red are Espalier trained and around 20 years old, hand-picked into cases after the second week of October.

## Winemaking

The grapes are destemmed and gently crushed and the juice racked off via a gravity flow system into steel vats where a controlled temperature fermentation takes place. Daily punch downs to ensure the correct aroma and colour is extracted from the skins. After malolactic fermentation, the wine ages in French oak tonneau for 10 months then in steel vats.

## Tasting Note

Characterised on the nose with aromas of red fruits and a slight herbaceous and spicy note. Excellent tannic structure and uplifted by wonderful acidity.

## Food Matching

Red and white meats semi seasoned cheese and of course.... pasta!



Product code: 3907

## Technical Details

### Varieties:

Nerello Mascalese 90%

Nerello Cappuccio 10%



**ABV:** 14%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Ageing

**Time:** 10 Months

**Type:** French Oak 7 and 5hl

**% wine oaked:** 100

**% new oak:** None

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