



Palmento Costanzo “Nero di Sei”

Winery: Palmento Costanzo

Category: Wine – Still – Red

Grape Variety: 80% Nerello Mascalese, 20% Nerello Cappuccio

Region: Mount Etna/ Sicily/ Italy

Vineyard: Estate

Winery established: 2011

Feature: Organic practices, but not certified



Product Information

Soil: Black, brownish volcanic sands and volcanic rocks. Rich in organic substances

Altitude: 2,300 feet

Vinification & Yield: fermented in stainless steel tanks; maceration of about 20 days with pumping over twice a day. Malolactic fermentation in tonneaux. Aged for 2 years in 3rd passage tonneaux. 1 year of bottle ageing before release. Yield: 0.7 kg / vine ; 40 HI / Ha

Tasting Note: Austere nose, thin, with notes of rhubarb, stalk grapes, licorice root, black pepper as well as red berries like raspberry; after few minutes in the glass it suggests a delicate note of wet hay. The palate is still austere, hard, mineral with returns of rhubarb and wild herbs liqueur

Production: 9,000 bottles

Alc:

Producer Information

The Palmento Costanzo vineyards are inside the Mount Etna national park, on the northern slopes of Mount Etna, in Contrada Santo Spirito, Passopisciaro. The vivid airs and colors of the area are testimony to their location close to the most active volcano in Europe. This is a unique, elemental and diverse terrain, capped by a volcano that reached up to 11,000 feet. The winery totals seven vineyards spread over 35 acres of land situated between 1,950 to 2,600 feet above sea level. The vines are planted on typical terraces supported by dry walls and in the volcanic stones. About 50,000 vines are trained in the ancient Greek bush system, with ages ranging up to 100 years old. The vineyards are farmed exclusively using manual viticulture and following the principles of organic agriculture. The cellar, locally known as Palmento was meticulously restored using a design to safeguard the Etna landscape and to reproduce as much as possible, the traditional winemaking process of the area. Starting with the 2011 vintage, Mimmo Costanzo and Valeria Agosta craft their wines helped by a team of young, motivated and local workers.