

GAJA

IDDA Etna Rosso 2017 6x75cl

Winemaker Notes

Sulfurous notes bound to sweet aromas, like marzipan, yet sour black cherry and mulberry rise from the glass. The wine shows notes of candid citrus fruits, tomato leaves and oregano. Idda has a clear expression of ripe and sweet fruit on the palate. A good and mineral length, with hints of flint. A medium structure with good acidity make it enjoyable and refreshing.

Vineyard

The Gaja and Graci families own 20 hectares of vineyards, between 600m and 800m a.s.l., in the village of Belpasso and Biancavilla. The grape varieties currently planted are Nerello Mascalese and Carricante

Winemaking

Fermentation and maceration for around three weeks partially in oak and in concrete vats. Followed by 24 months of ageing in oak and concrete

Vintage

Winter in between 2016/2017 year was rather cold with lavish rain falls. In February an abundant snow shower brought about 80 cm of snow. Other rainfall fell all over March. Nevertheless, the beginning of the growing season in April, was characterised by sunny days and the increase of temperatures which led to a spring trend on average. From June onwards, the vintage was dry and very warm reaching peaks of 42° C both in July and August. However, beneficial temperature excursion between day and night, hastened the growing season and increased the flavour concentration of the berries. Very little rainfall followed and only fell close to the time of harvesting. The harvest itself started in the second half of September, 10 days earlier than the previous year

Food match

Grilled and Roasted Red Meats

Great with Italian-style beef stew



Grapes
100% Nerello Mascalese

Region/Appellation
Etna Rosso DOP

Alcohol by volume
14.50%

Residual Sugar
2 g/l

Total Acidity
5.4 g/l

Drinking Window
2024 - 2029

Tasting Guide

A B **C** D E
Light Medium Full

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