

GAJA

IDDA Etna Rosso 2018 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

This vintage was characterized by a dry winter, with temperatures remaining above the average of the season until the month of April, when several rainfalls allowed for a good start of the vegetative cycle. After a period of low temperatures, during the month of May temperatures increased once again, reaching peaks of 32°C, and while rainfalls were pretty scarce until the end of June, they started being rather frequent, which has been a very important aspect in order to restore a good balance after a water stress phase. In July, the temperatures, despite reaching maximum values above 30°C, were below the temperatures touched in 2017. In August, stormy precipitations led to a lowering of the temperatures, as well as a violent hailstorm on August 15. Temperatures being below average in September, together with the abundant rains characterizing both the months of August and September, led to a slightly late ripening. The 2018 vintage has gifted us with dynamic wines, showing a pleasant freshness and a good balance.

Food match

Grilled and Roasted Red Meats

Great with Italian-style beef stew



Grapes

98% Nerello Mascalese
2% Nerello Cappuccio

Region/Appellation

Etna Rosso DOP

Alcohol by volume

14.50%

Drinking Window

2024 - 2031+

Tasting Guide

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

Tasting note printed

22/12/2024

